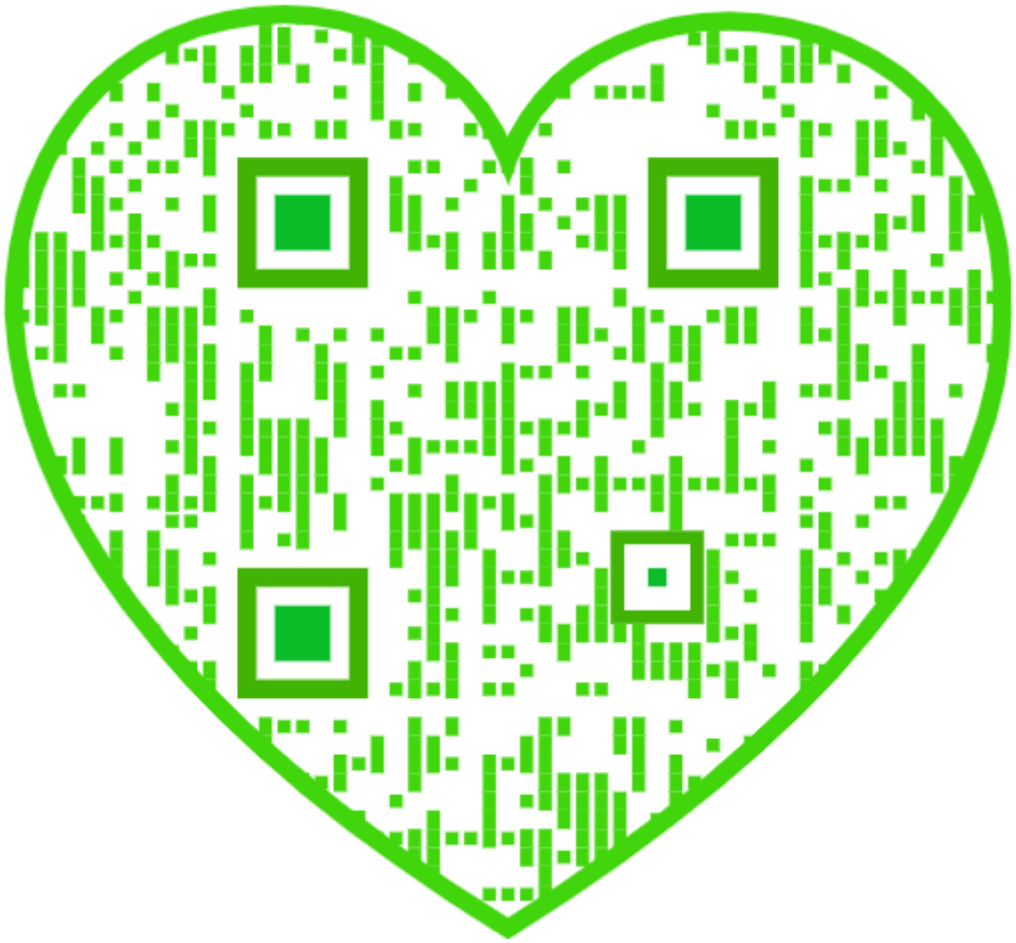

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POTATO COOKERY.

300 WAYS OF PREPARING AND COOKING POTATOES.

The "Open-Sesame" of Good Cooking.

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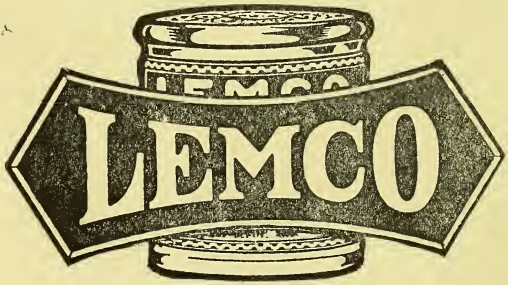

Liebig Company's Extract,

S.B. 18459

POTATO COOKERY:

300 Ways of Preparing and Cooking Potatoes.

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BY

ALFRED SUZANNE,

Ex-Chef to the Duke of Bedford

AND

C. HERMAN SENN,

Formerly of the Reform Club, and for fourteen years Inspecting and Consulting Chef to the National Training School of Cookery, Author of The "New Century Cookery Book," "Practical Gastronomy," "Recherché Entrées," "The Practical Cookery Manual," etc., etc.

WITH INTRODUCTION BY

J. C. BUCKMASTER, Esq., M.A., J.P.

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PREFACE.

IT has often been asserted by the highest authorities that the woman who can cook a "potato to perfection" can cook anything! It would thus seem that as there are so many potato cooks gifted with the knowledge to prepare and cook potatoes for table, no special manual would be required. I am, however, aware that this knowledge in many cases is limited to only about half a dozen varieties of cooking potatoes, indeed I fear there are a good many who only know but two or three ways.

Realizing that this common vegetable, the potato, which was once regarded as a luxury, has now become our cheapest and most used vegetable, a Manual which gives directions for its preparation for table, of 300 ways, will be both welcome and appreciated.

Although opinions differ somewhat as to the dietetic value of the potato, the fact remains that it appears upon the family board in some form or another at least twice a day, and in some households oftener. Indeed we know that among the poor, in certain parts, the potato often forms the staple food.

The potato is, as I have said, known as a common vegetable, cheap and plentiful at all times, but we must not forget that the common things of everyday life are often the most precious, and perhaps for that reason, often the most despised; such may, I think, be justly said about the potato. There are probably few other foodstuffs so persistently badly cooked as

the potato. Its preparation is unfortunately looked upon by some cooks as so elementary in the science and art of cookery, that it seems to be felt less of a discredit to him or her to cook it badly than to own to ignorance concerning it. This to my mind is a deplorable error, for a little consideration will convince anyone that the proper preparation and cooking of the potato forms the most important branch in Vegetable Cookery.

Cooking potatoes is quite as much an art as anything else pertaining to the culinary art. As a highly valued article of food, the potato deserves better attention on the part of cooks, than it generally receives in this country, where as a rule this vegetable is prepared in two ways, viz., boiled and fried.

The rules which govern the cooking of potatoes in the ordinary way, are so simple that few ever take the trouble to thoroughly study or master them. It is therefore a matter of regret that one only rarely meets with a dish of really well cooked potatoes.

The recipes given, one hundred of which are the outcome of my colleague, M. Suzanne's, and the rest of my own experience, they speak for themselves, thus saving me the trouble of either describing them or praising them.

C. Herman Senn.

LONDON,
September, 1907.

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The Cultivation and Cooking of the Potato.

The common things of everyday life are often the most precious and often the most despised. Everything grows interesting in proportion to what we know about it. We now look on a cultivated plant, not as a separate act of creation, but as a plant which ages ago began its existence in a simpler form, and left to itself, would probably return to its primitive type. It is now close on 310 years since the potato was introduced into England. The potato plant was first introduced by the Jesuit missionaries into Spain, and into Ireland by Sir Walter Raleigh, who is also credited with introducing another poisonous weed—tobacco, which boys ought to be flogged for smoking. I am disposed to think we are much indebted to these early missionaries. They introduced into Europe many of our civilised arts, new plants, new fruits and herbs, and new industries. They united with their religion the observation and shrewdness of a commercial traveller.

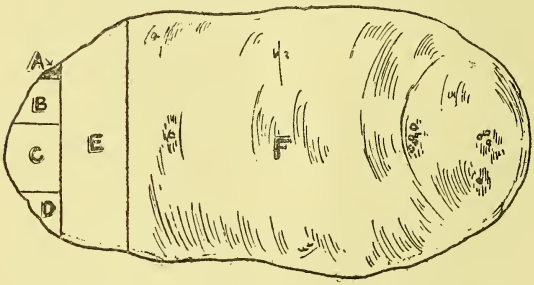
In Italy, Spain, Portugal, and France the potato was not generally cultivated until the beginning of the last century, and little more than a hundred years ago the poor of Naples preferred starvation to eating potatoes. The potato, like all good things, and all good men, has had its day of trial and persecution. Mons. Tissot published a book to show that since the introduction of potatoes idiocy had increased; another that it was

the cause of palsy and leprosy. The Puritan preachers denounced it, not for its disease-producing tendencies, but from higher considerations. It was not mentioned in the Bible, and was therefore an unscriptural food, and those who ate it, or cultivated it, endangered their salvation. Just imagine the good old times when a man's salvation depended upon eating a potato! In my boyhood the prejudice against potatoes had scarcely died out. More vigorous and more persistent were the attacks of William Cobbett, who spoke of it as a vile, poisonous, pauperising root. When asked by a friend with whom he was dining why he objected to potatoes, he replied, "I never object when they accompany a good joint of meat. I object to their being made the staple food of an agricultural labourer." In this Cobbett was right. By themselves they are incapable of supplying the conditions of a food. In spite of enemies and prejudice it has survived, and last year Great Britain produced nearly seven million tons of potatoes, against 101,000 tons at the commencement of the present century. Last year there was almost as much land under cultivation for potatoes in Great Britain as wheat. Next to wheat, it has become the most important agricultural crop. An acre of potatoes will produce thirty times its weight of wheat. In many parts of Scotland it is grown as a rotation crop. To show the national importance of the potato, I may mention that when it failed, fifty years ago in Ireland, when the peasant population were threatened with extermination by famine, twenty millions of money was subscribed by Great Britain and America to relieve their sufferings.

The potato introduced into Spain was not of the same species as that introduced into Ireland. The "Solanum tuberosum" is a distinct species from the "Solanum maglia." But if either of these wild varieties, which belong to a poisonous order of plants, is planted in a suitable soil and climate, the tubers grow larger and lose much of their acrid nature, and become a respectable potato. All cultivated fruits and plants can be traced to their wild origin. All our cabbages, cauliflowers, and broccoli are from the wild sea colewort. The wild parsnip, celery, and some others are indigenous, but a large number of our edible vegetables are foreigners which, in the interest of our native industry, perhaps some think ought to have been kept out. And when I call to mind the thousands of wild plants which appear to have no use, many of which might possibly by cultivation increase the number and variety of our vegetable foods, it appears to me a matter worthy of consideration. It was soon found that potatoes grown year after year on the same soil from the same tubers grew feebler, less productive, and more liable to disease. This was obviated to some extent by purchasing or exchanging potatoes for planting from farmers and others who lived at a distance. But of all cultivated plants it is the one most influenced by soil, climate, and treatment. In its abnormal condition, which is its cultivated condition, it tends to degeneration, which is in the ratio of its remoteness from the parent stock. Not one of the varieties of potatoes common twenty years ago is now to be found, and in twenty years time, perhaps less, not one of our popular

present varieties will be in existence. Now propagation by tubers is not reproduction, but plant division, and, sooner or later, plant existence perpetuated in this way must come to an end. Our only hope of the future rests in the production of new varieties. A new variety can only be raised from seed, and this will take from five to six years to establish itself, and if after twenty years' existence it degenerates into a crop not worth cultivating, the necessity for new varieties becomes a matter of national importance.

COMPOSITION OF THE POTATO.



A—Fat. B—Crude fibre and other carbohydrates exclusive of starch.
C—Protein. D—Ash. E—Starch. F—Water.

If we have the stomachache, instead of going to the chemist we go straight to the Government, and I am afflicted with the same popular weakness. I think the production of new varieties of potatoes a matter of national importance, that it should be encouraged by the Government, particularly among allotment tenants, many of whom grow nothing but potatoes. It would do quite as much good as finding out whether the people in the moon knew any geometry, or what horse will win the next Derby. Potatoes

will grow in almost any soil, but the richer and deeper the soil, if it is not water-logged, the better. Seed potatoes is a term applied to tubers used for planting. The tuber of the potato plant is neither a root nor a seed; it is an under-ground stem, and the specks we call eyes are leaf buds. In sorting potatoes the smallest and most deformed are often put aside for seed. This is the beginning of deterioration. A small potato will have as many seeds as a large one, and each bulb will throw out a shoot. If instead of growing five or six shoots it only grew one, you would have a much stronger plant. The better way is to select the best and most perfect for planting. Cut them so that each piece of potato contains one seed bud, and you will have a stronger and more uniform crop than if you had planted the whole potato. The first sprout is always the strongest. Under favourable conditions of soil and climate, good crops may occasionally be obtained from very inferior sets, but this is doubtful. New varieties can never be obtained from tubers. They can only be obtained from seed. Those who have seen the growth of a potato will have observed that we first have the green plant, then the flower, which George the Third used to wear in his buttonhole, then a round fruit called the potato apple, which contains the seed of the potato. When fully ripened the seed is washed out and planted, and treated exactly as a gardener would treat seedling tomatoes. These plants grow and flower, and just before the flower arrives at its maturity the ripe pollen of one variety is dusted on to the stigma of another variety. This is called cross-breeding. Every seedling

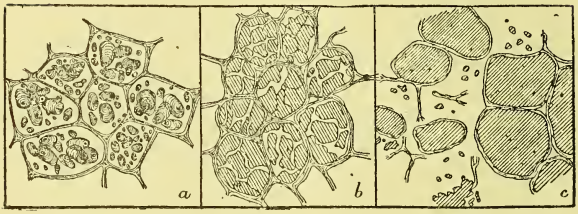
will produce a different variety, but the great majority will be no improvement on our present varieties. The best are easily seen, and the tubers, which are at first small, are preserved for planting. Good seedlings can only be obtained by crossing one good variety with another good variety. You may as well expect a strong, healthy race of children from sickly, ill-fed, drunken parents as expect good plants from weak ancestors. Natural laws never adapt themselves to the prejudices and ignorance of those who disregard them.

Selection gives us new and distinct forms of turnips, mangolds, and carrots, but potatoes can only be improved by cross-breeding, and this probably has its limits. Fertilisation means breeding with the same species, but hybridisation means crossing one species with another species. As hybrids never produce fruit, they cannot be propagated from seeds. With few exceptions, all hybrids are sterile. The first growth of the seedling potato greatly depends upon the soil in which it grew, and whatever characteristics it inherited from the soil remain with more or less tenacity to the end. You cannot adulterate a potato, nor can you do anything else with it so as to deceive and swindle in a humble kind of way. You may sell bad varieties, or mix them with inferior sorts. Every season brings dozens of new varieties, one or two, perhaps, very good, the majority not worth the trouble of planting. I remember a potato grower in Scotland, who, when much pressed to purchase a new variety, replied, "No; I once purchased a new variety that the pigs refused to eat, and I have acted in all matters of this kind on a French

proverb—'Wise men learn to shave by practising on the chins of fools.'" Before venturing on new varieties test them by planting a few sets to learn if they are suitable to your soil and climate. The potato, like a human being, has its natural enemies; it is liable to disease, and this may be taken as a sign of its degeneracy. Strong, healthy plants, if not grown in contact with diseased plants, generally escape. Throughout nature parasites (including money-lenders and people who don't work) generally attack the weakest. The old potato disease was clearly attributable to degeneracy, but the potato mould attacks all varieties. It is a vegetable parasite, closely related to the mould we see on jams and lemons. A few years ago everybody was in a state of tension about the Colorado beetle. The newspapers had pathetic articles and appeals. The invasion of a foreign enemy was child's play compared to the threatened invasion of an army of beetles; when the beetles agreed to postpone their invasion everyone relapsed into his former somnolent condition. These and other things ought to be studied, not when the scare comes, but before it comes. No one will study or try to find out anything more about influenza until it comes again. The Hessian fly, which may visit us again next harvest, is now quite forgotten. But as soon as we discover one or two in the straw the newspapers will open their batteries, the Board of Agriculture will take photographs of beetles and insects, circulate excellent little tracts, which most farmers despise, because in their ignorance they think they know everything, and they are further of opinion that too much "larn-

ing" has ruined the labourer, and is no good for the farmer. The remedy for this abysmal darkness is more light, more knowledge, more agricultural schools, more cookery schools and fewer public-houses. The Colorado beetle was first observed fifty years ago feeding on the wild potato on the Rocky Mountains. As the potato and civilisation advanced up the mountains, the beetles may have called a mass meeting, and the Ruling

THE POTATO: Illustrating the Changes of Starch and Cells in Cooking.
C. C. F. Langworthy, Ph.D.



a—Cells of a raw potato with starch grains in natural condition.
b—Cells of a partially cooked potato.
c—Cells of a thoroughly cooked potato.

Councillor Beetle may have said, "Look here! There is a much more succulent crop of potatoes lower down; why feed on this weed?" And so they went down and attacked field after field, eastward and southward, at the rate of sixty miles a year, and what was once confined to a comparatively small area, is now common from the Atlantic to the Pacific. Of late years it has been considerably checked. One beetle lays about seven hundred eggs, and has five families a year, and this would go on until they had eaten up all their food, when they would die out. This is a natural law which applies to other things besides beetles. The economics of

population question gives them no trouble. The eggs are laid on the under side of the leaf of the plant. The potato is liable to other insect attacks, but the Colorado beetle, of which there are six species, is the worst. Fortunately there are about twenty species of carnivorous insects which eat the eggs of the beetle. Ladybirds, when in sufficient force, are able to keep them in check, and I believe attempts have been made in Colorado to breed ladybirds for this purpose. Never destroy a ladybird; I wish they were more numerous in the garden. What can we say about the potato as a food? You may fill the stomachs of children with potatoes, but you cannot feed them. Nothing can answer the purpose of a food unless nitrogen be one of its constituents. Now the potato contains but little nitrogen, and what it does contain is removed by peeling the potato before cooking it. Many of the starchy foods advertised for infants and children have no scientific basis. Potatoes belong to that large class of hydro-carbons which are a necessary part of our own food. They have pretty much the same functions as fats, oils and sugar. Starch is partly converted into sugar by mixing with the saliva. It has less force-producing power than any plant cultivated for human food, and should never be made the staple article of diet, but used in addition to peas, beans, lentils, cheese, meat, eggs and milk. Potato starch is used in many manufacturing processes. The starch can be converted into sugar, the sugar into alcohol, and the alcohol into gin, brandy and other spirituous liquors.

J. C. Buckmaster, M.A., J.P.

Potato Cookery.

1.—POTATO SOUP À LA PARMENTIER.

"Honour to whom honour is due."

We will commence by describing the preparation of the soup which takes its name from the man who introduced this precious tuber—the potato—into France :

Chop up very finely 2 large peeled onions, a stick of celery, a leek, and 4 oz. of raw ham cut in very small pieces. Fry these ingredients for a few minutes in 2 oz. butter. Add to above 12 peeled mealy potatoes, cut in thick slices. Use as flavouring a bunch of parsley, and moisten the whole with veal stock.

Boil the potatoes in the liquid until they come to a mash ; drain the liquid off the potatoes through a sieve into a saucepan. Remove the parsley, and pound the potatoes with the other vegetables in a mortar. Pass the mashed vegetables through a sieve ; this should be done with two wooden spoons. Add the pulp to the broth in the stew-pan, place it on the fire, and stir until it comes to the boil. Carefully remove the scum. A cup of good cream is added. Season the soup with pepper and salt to taste. Just before serving blend with a piece of fresh butter.

Fried croûtons of bread are served with all purées.

2.—IRISH POTATO SOUP.

(*Soupe aux pommes de terre à l'Irlandaise.*)

Take half a shoulder of mutton, skin it, then bone it, and remove all fat. Place it in a stew-pan with 4 large peeled onions, 12 potatoes of even size, 1 leek

chopped small, 3 cloves, and a bouquet garni, or small bunch of mixed herbs, consisting of a sprig of parsley, marjoram and thyme (not quite so much thyme as marjoram, it being somewhat stronger), and a small bay-leaf. Pour over the whole 3 quarts of cold water, add a little salt to taste. Place the stew-pan on the fire to boil. When it has reached boiling point skim well. Then allow it to boil for 2 hours. Take the meat out of the stew-pan, cut it into pieces about the size of a nutmeg, then put it in a bain-marie, add a little consommé stock, and keep hot. Drain off the liquid from the potatoes, and onions, pound them well in a mortar. Pass the pounded vegetables through a tammy cloth, with the aid of two wooden spoons, into a basin containing the broth. Pour the purée into a stew-pan on the fire and heat up, season with salt and pepper, adding a cup of good cream ; just before serving blend the purée well together with a piece of fresh butter.

Serve with the pieces of mutton and finely chopped parsley.

3.—POTATO SOUP, GENEVA STYLE.

(*Potage de pommes de terre à la Genévoise.*)

Chop up finely 12 large peeled potatoes and boil them in a stew-pan with some veal broth until quite cooked. Pass the potatoes with the broth through a hair sieve ; then allow to come to the boil, remove the scum, and draw the stew-pan on one side. Boil separately in salted water, a handful of green peas, the same quantity of young haricot beans, also a handful of asparagus tips, and 2 lettuces cut into fine shreds.

Prepare a liaison composed of 4 yolks of eggs, cream, grated Parmesan cheese, and nutmeg. Five minutes before serving stir this into the soup and mix well together, taking great care not to let the soup boil again when once the egg liaison is added.

Season well with pepper and salt, and add the vegetables, previously drained, taking care to well blend them in the soup, which must be served hot.

4.—POTATO SOUP WITH GREEN PEAS.
(*Potage purée de pommes de terre à la Saint Germain.*)

Prepare the purée in the same way as for "Potage de pommes de terre à la Genévoise." Then add the yolks of 4 eggs diluted with a little cream, and last of all a handful of peas which have previously been boiled, also a little chervil, blanched and cut in thin strips.

Small croûtons of bread fried in butter are served with this purée.

5.—POTATO SOUP À LA VICTORIA.
(*Potage purée de pommes de terre à la Victoria.*)

This soup consists of an ordinary potato purée to which are added small potato quenelles, also some asparagus tips and French beans cut into lozenge shapes.

6.—POTATO SOUP WITH NIOKIS.
(*Purée de pommes de terre aux niokis.*)

This is a potato soup, like that described in No. 1, it must be well skimmed and seasoned, then poured in the soup tureen over three dozen very small niokis.

These niokis are made with "cheese choux paste" made into finger shapes, and then cut into inch pieces, and poached in salted water or stock.

7.—POTATO SOUP WITH RAVIOLIS.

(*Potage de pommes de terre aux ravioles.*)

This soup is prepared in exactly the same way as the preceding one, except that raviolis are used instead of niokis.

To prepare the raviolis, make a paste with flour and water, using no butter. The flour and water are mixed in the same way as for short crust paste. Allow the paste to stand 10 minutes before making it up.

Make a light farce of either chicken or veal. Season it well with salt and pepper, also with savoury herbs. Shape this mixture into little balls the size of marbles, roll them very lightly in flour, flattening them slightly. Poach, and drain them on a sieve. Roll out the paste as thinly as possible. Stamp out into small rounds, on the top of each place a little ball of farce, allowing the paste to be 2in. wide all round the balls. Damp the edges of the paste with beaten egg, then cover with another thin round of paste. Press the edges well together.

With a round cutter cut out the raviolis, allowing the paste to be a very little bigger than the balls of stuffing. Place them in boiling salted water. Let them boil gently for about 5 minutes. Drain them and put them into the soup just before serving. Send up separately grated Parmesan cheese.

8.—POTATO SOUP WITH SPINACH RAVIOLIS.

(*Purée de pommes de terre aux ravioles d'épinards.*)

Follow the preceding recipe exactly; substitute ravioles of spinach purée for chicken raviolis. These only differ from the former in the stuffing they contain.

The spinach when cooked is mixed with butter, and must be fairly firm, well seasoned, and finished with the yolks of 2 or 3 eggs before being made up into raviolis.

9.—POTATO SOUP WITH LEEK.

(*Soupe de pommes de terre aux poireaux.*)

This soup is very popular in France amongst the labouring classes. Besides being economical, it is also considered wholesome and satisfying.

Wash and peel 10 to 12 potatoes, and boil them in salted water. When cooked they must have absorbed all the liquid they were boiled in, care being taken not to have them too moist. They are then mashed in the stew-pan with either a wooden spoon or a pestle, and moistened with warm water, stock, or milk. The soup is again placed on the fire, when 3-4 young leeks cut in pieces about 2in. long, previously washed, are added. Allow the leeks to boil until cooked. Before serving season the soup with salt and pepper and blend it with a piece of fresh butter.

10. POTATO SOUP À LA MODERNE.

(*Potage de pommes de terre aux poireaux à la moderne.*)

This soup when summed up is composed of the same ingredients as the preceding one, and is, perhaps, not any better; but it causes more work and care in the preparation, and is, therefore, a more refined soup.

Clean 6 young leeks, cut them in pieces about 2in. long, blanch and drain them, and put them in a flat stew-pan, and braise them in a good broth con-

sommé. Wash and peel 12 white and mealy potatoes, cut them in pieces, put them in a stew-pan with a little butter, 2 peeled and chopped onions, and two slices of ham cut into dice. Pour over these ingredients some white stock or consommé broth, and add a small bunch of parsley, a sprig of thyme, and a bay-leaf. Allow the whole to simmer until the potatoes are well cooked. Pass through a tammy cloth, then put the purée back on the fire. Allow it to come to the boil, and then skim it. Stir in 4 yolks of eggs diluted with a cup of cream. For seasoning use salt, a little grated nutmeg, a pinch of cayenne pepper, and last of all add a good-sized piece of fresh butter. Pour the soup into the tureen, in which has been placed the braised leeks and the liquid in which they were cooked.

11. POTATO CREAM SOUP.

1 lb. potatoes, 2 oz. butter, a small onion, ½ pint milk, 1 pint veal stock, 1 table-spoonful ground rice, 1 gill cream, salt, pepper, and nutmeg, fried bread croûtons.

Wash and peel the potatoes, slice them. Peel and slice the onions. Melt the butter in a stew-pan, put in potatoes and onion, and fry a little without browning. Add the stock and milk, boil up and skim. Stir in the ground rice, and cook gently till the vegetables are tender. Rub all through a fine sieve. Return to the stew-pan, add the cream, season to taste with salt, pepper, and nutmeg, and re-heat without boiling. Serve with small croûtons of fried bread.

12. POTATO MULLIGATAWNY SOUP.

(*Potage de fécule de pommes de terre à l'Indienne.*)

Chop up 2 peeled onions, and fry them in butter, taking care they do not get brown. Add a table-spoonful of Indian curry powder, and continue to fry for a few minutes. Mix 2 oz. of potato flour with a quart of veal stock, add this to the curry. Stir over the fire until it comes to the boil, then skim, season well, add 4 finely mashed potatoes, and allow to simmer on the side of the fire for half an hour, skimming it from time to time. While the soup is clarifying put on to boil 2 oz. of rice, according to the following method: Sift the rice on a wire sieve, then shake it in a cloth to remove the dust; put it in a saucepan with an ounce of butter. Fry it for 5 or 6 minutes in the butter, stirring it all the time with a wooden spoon. Boiling water is then added, enough to come about 3in. above the surface of the rice. Season well with salt, and allow the rice to boil gently for a quarter of an hour, without stirring. After that take the stew-pan off the fire, cover it with a tight-fitting lid, and allow the rice to steam for a quarter of an hour.

By this method the rice is uniformly cooked. The grains of rice are then carefully separated with a fork. The fat is taken off the soup, which is then passed through a tammy cloth, or else a fine hair sieve. Reheat the soup. Put in half a cup of cream and a small piece of butter, then add the rice. This soup can be served without the rice, which could be handed round separately. Small fried potato croûtons must be served with this soup.

13. POTATO SOUP WITH TAPIOCA.

(*Purée de pommes de terre au tapioca.*)

Tapioca (ground or crushed) added to a potato purée renders the soup richer. In fact, all kinds of paste or farinaceous grain can be added, such as pearl barley, vermicelli, macaroni, and more especially rice and sago. Allow 1 oz. to the quart of soup. Grated Parmesan cheese when used is always served separately.

14.—BOILED POTATOES.

(*Pommes de terre bouillies au naturel.*)

Wash and scrub the potatoes in plenty of water to remove the mould. Place them in a saucepan and cover with cold water; add salt to taste, and allow to boil, keeping the lid on. After the water has come to the boil, leave it to simmer for half an hour. When the potatoes are cooked, which can be tested with a fork or skewer, drain them well, turning the saucepan upside down, and using the cover to keep in the vegetables. Then shake them over the fire for a few minutes to ensure their being perfectly dry. They should never be left in water after they are cooked, and must not be allowed to boil too quickly.

If the potatoes are of a good quality, they should be white and mealy, and will peel quite easily. In order to have them all evenly cooked, the potatoes should be of even size and be well covered over with the water.

15.—BOILED POTATOES (Another way).

In choosing potatoes for boiling, it is well to try and get them all the same size. This is important, if the potatoes are all to be cooked at the same time, as naturally

the smaller ones would be cooked first. Peel the potatoes thinly, and wash them in plenty of cold water. Put them in a saucepan of cold water, to which a little salt has been added; allow them to come to the boil, and then cook more slowly until done. Drain off all the water from the potatoes by turning the saucepan upside down, and using the lid to prevent their coming out. Cover them with a napkin, and put the lid on, allow them to dry over a very slow fire, and then serve in a vegetable dish. It is usual to serve some fresh butter in a glass dish with plain boiled potatoes.

16.—STEAMED POTATOES.

The usual way of cooking is by steaming. For this purpose a utensil called a "steamer" is employed; its construction is very simple, and it well answers the purpose. It consists of a kind of boiler made of cast iron, provided with a large handle; into this part of the steamer boiling water is poured. Fitting into the top of this boiler is placed another very similar, the difference being that it is perforated with numerous holes. The steamer is placed over a good fire, the steam collects and passes through the little holes into the upper part of the steamer containing the potatoes which cook in the steam. For steaming, potatoes can be left in their skins or else peeled. They are first sprinkled with salt, before cooking.

17.—STEAMED POTATOES (Ancient method).

In former times the steamer was not used to cook potatoes; they were steamed by the following method:—The potatoes, in their skins, are placed in an earthenware or cast iron saucepan at the bottom

of which is a little water, then sprinkle over with salt, and cover over with a damp cloth, the saucepan being tightly closed. By this method potatoes were steamed.

Great care must be taken in always keeping sufficient water in the saucepan, to produce the steam, so as to prevent the vegetables from burning.

18.—NEW POTATOES.

(*Pommes de terre nouvelles.*)

When potatoes are quite new, they are never peeled. The peel is removed by scraping the potato lightly with the blade of the knife. When the potatoes are getting old it is better to steam them, then remove the skins after they are cooked. They can either be served with a sauce, butter or else cream. In England a sprig of green mint is generally added to the water, when boiling new potatoes.

19.—POTATOES IN THEIR JACKETS.

(*Pommes de terre en robe de chambre.*)

This refers to potatoes cooked in their skins; whether they are steamed, baked in hot ashes, or in the oven. They are served, and eaten with fresh butter and a little salt. When potatoes are cooked in their jackets in the oven, it is most important that the skins should be pricked, otherwise very mealy potatoes are liable to burst. It often happens when they are shaken about when hot, or even sometimes when they are quite lightly pressed with the hand. The steam collects under the skin and the hot potato pulp bursts out like a bomb in all directions, causing often serious burns on the face and hands of the one who takes them out of the oven. The same thing occurs in baking chestnuts, when they are not pricked before cooking.

20.—POTATOES COOKED UNDER ASHES.
(*Pommes de terre cuites sous la cendre.*)

In the present day when gas and coal have taken the place of wood in most of the kitchens, there is not the convenience for cooking potatoes by this method. The potatoes are buried in the hot cinders of the furnace or kitchen stove. This way of cooking potatoes is much used in the country, and we must admit that when cooked by this method, the potatoes acquire a savoury flavour much appreciated by those who are especially partial to this vegetable.

21.—POTATOES À LA HOLLANDAISE.
(*Pommes de terre à la Hollandaise.*)

Choose small Dutch potatoes, well wash, peel and boil them in water for about half an hour. Then drain and put them in a vegetable dish. Serve them with a little fresh melted butter poured over.

22.—PARSLEY POTATOES.
(*Pommes de terre persillade.*)

Peel some potatoes in the shape and size of a large nut. Either steam or boil them. When cooked, well drain and put them in a saucepan with a good-sized piece of butter. Roll the potatoes in the butter, then sprinkle them over with some well washed and finely chopped parsley, salt and pepper and then a little lemon juice. Potatoes thus prepared are used as a garnish with butcher's meat, with a braised leg of mutton, or a rump of beef à la flamande.

23.—IMITATION NEW POTATOES.

Select very small round potatoes, wash and peel or scrape them the same as new potatoes. Tie them up in a muslin cloth. Have a saucepan containing sufficient milk and water in equal parts (slightly salted)

to cover the potatoes. Cook slowly until they are done. Lift out the potatoes and drain them on a colander, then put them in the oven to dry. Have ready a richly seasoned white cream or Hollandaise sauce. Dish up the potatoes, pour over the sauce and serve.

24.—POTATOES WITH GRAVY.

(*Pommes de terre au jus.*)

Wash and peel the potatoes, then cut them to the shape of small quenelles. Arrange them in a flat stew-pan, season with pepper and salt, adding a small bunch of parsley and two small onions, stuck with two cloves. Cover the potatoes with stock. Let them come to the boil and then let them simmer in the oven from twenty-five to thirty minutes. By that time the potatoes should have absorbed all the stock and will be ready to serve. Dress the potatoes in a deep dish and pour over a little rich brown gravy or else thin demi-glace sauce and serve.

25.—BAKED POTATOES.

Wash, peel and well wipe the required quantity of potatoes, put them into a baking tin and baste them well with clarified fat or dripping, then season with salt and bake them in a hot oven. When they have become a nice golden brown, drain and serve. When roasting meat in the oven, potatoes are often cooked at the same time with the meat, but they should not be added until the meat is half cooked. In this manner the gravy of the meat imparts a delicious flavour to the potatoes.

26.—POTATOES BAKED WITH ONIONS.

Wash, peel and wipe a dozen potatoes. Put them in a roasting tin or earthenware

pan in which four ounces of butter has been previously melted. Cut three large peeled onions into thin slices and put them over the potatoes, season with pepper and salt.

Place them in a moderately heated oven, basting them frequently with the hot fat, turning them occasionally so that they become uniformly browned. Then drain them and dish up with the onions.

27.—BAKED POTATOES, AMERICAN STYLE.
(*Pommes de terre à l'Americaine.*)

Wash and scrub 8 to 10 large potatoes of even size, and bake in the oven. When done cut off a piece of each lengthwise to form the lid, then scoop out some of the inside. Pass this through a sieve and season with salt and pepper, add a little fresh butter and about three table-spoonfuls of cream. Fill the cavities of the potatoes with it, replace the lids and return to the oven for another ten minutes. Dish up and serve hot.

28.—STUFFED AND BAKED POTATOES.
(*Pommes de terre soufflées en robe de chambre.*)

Wash and drain a dozen large mealy potatoes and as round as possible. Bake them in the oven, when cooked insert the point of a knife and make a circular opening in each potato. Take out the inside of each with a teaspoon. With this make a purée by passing it through a wire sieve. Then put it in a stew-pan and mix with half a gill of cream and two ounces of fresh butter, then season with salt, pepper and a little grated nutmeg. Reheat and stir in the yolks of four eggs, and then the stiffly whisked white of one egg. Now fill the prepared potatoes with this purée and

replace the lids. Bake the potatoes in a well heated oven for about fifteen minutes. Dish up the potatoes as soon as they leave the oven and serve at once.

29.—BROWNED POTATOES.

Wash and peel neatly two pounds of medium-sized potatoes. When drained, arrange them on a baking pan, season with salt and add two ounces of dissolved butter or meat drippings. Bake in a moderately heated oven until done. Shake the pan occasionally so as to get the potatoes nicely browned. To serve, drain them from fat and dish up on a hot vegetable dish.

30.—RISSOLÉ POTATOES.

Wash and wipe two pounds very small potatoes. Boil them in water in their jackets; next peel them carefully, place them in a frying basket and plunge them into a pan of hot fat and fry till they are of a golden colour. Take up, drain them and season with salt, then serve in a vegetable dish.

31.—STEWED POTATOES EN CASSEROLE.

Cut some peeled raw potatoes into cubes about half an inch thick. Put them into a casserole with enough stock to well cover them and cook till tender. Add a little fresh cream and reheat. Season with salt and pepper, and a grate of nutmeg. Serve in a deep vegetable dish or in the earthenware casserole in which the potatoes are cooked.

32.—POTATOES AU GRATIN.

Cut some cold boiled potatoes into dice. To each pound add about a gill of white sauce. Season to taste with salt, pepper, and nutmeg. Add also one ounce of

grated cheese and mix carefully. Put the potatoes into a buttered gratin dish, smooth over the surface with a knife, besprinkle with bread-crumbs and a few small bits of butter. Bake in a hot oven to brown the surface. Serve in same dish.

33.—POTATOES TOSSED IN BUTTER.

(*Pommes de terre sautées au beurre.*)

When sautéing potatoes in butter, very mealy ones should not be used, as they are more liable to break during the process of cooking. After having well washed the potatoes, boil them in salted water. Then drain and peel them and cut them into thin slices. Melt some clarified butter in a frying-pan or sauté-pan. When hot put in the potatoes, season them with pepper and salt, and toss them in the pan over a clear fire until they are a nice colour. Dish up the potatoes and sprinkle over a little chopped parsley and serve quickly.

34.—POTATOES IN BLACK BUTTER.

(*Pommes de terre au beurre noir.*)

Take a dozen potatoes of even size. Peel and boil them in salted water. When cooked, drain them and serve in a deep dish. Pour over some nut-brown butter to which a dessert-spoonful of chopped capers has been added. Nut-brown butter is made as follows :—Melt two ounces of fresh butter in a frying-pan and allow it to cook until it is nearly black. Then add a teaspoonful of vinegar and the capers. It is important to notice the exact stage at which the butter reaches the desired colour, otherwise it will burn, and instead of having a nutty flavour, which is so appreciated, the butter will taste bitter.

34a.—POTATOES BAKED IN BUTTER.

The potatoes are prepared in exactly the same way as those which are roasted or baked in fat, the only difference being that butter is used instead of dripping or clarified fat.

35.—POTATOES À LA POLONAISE.

Wash and peel two pounds of medium-sized potatoes. Cook them either by steaming or else boiling them in salted water. When done, put them in a vegetable dish and keep hot. Fry about a handful of bread-crumbs in two ounces of fresh butter. Stir the crumbs with a wooden spoon until they acquire a golden colour, then pour over the potatoes and serve.

36.—POTATOES À LA NORMANDE.

Take two pounds potatoes, all of the same size, wash, peel and drain them well. Melt three ounces of butter in a braising pan or still better an earthenware casserole. Put the potatoes in the pan and cook them over a clear fire. When they begin to get brown, season them with salt. Then let them cook rather slowly for another 25 minutes. Drain them and serve in a vegetable dish. The saucepan should be kept covered during cooking.

37.—NEW POTATOES, GERMAN STYLE.

Wash, peel and cut into quarters two dozen new potatoes, then put them in a stew-pan, season with salt and pepper, and moisten them with a little white stock. Add a small bunch of parsley and a small peeled onion. Boil up and allow the potatoes to simmer in the broth till they are cooked. Remove the parsley and

onion, then add a small piece of butter, and the juice of a lemon. Shake the potatoes in the stew-pan, until the butter is melted, then sprinkle over a little chopped parsley, and send to table in a hot dish.

38.—POTATOES, ITALIAN STYLE.

Wash and peel nine large mealy potatoes, cut them evenly into slices about $\frac{1}{8}$ of an inch thick. Place them in a sauté-pan containing some clarified butter. Season with salt and fry over a moderate fire, turning them so that both sides may get nicely browned. When they are fried, drain and range them in the shape of a crown in a vegetable dish, and coat them in a sauce made thus :—Chop finely three peeled shallots and fry them in butter. Chop also three or four mushrooms and a little parsley ; put these to the shallots. Now add a gill of brown sauce ; reheat and pour over the potatoes, they are then ready to serve.

39.—SURPRISE POTATOES.

Bake a number of large potatoes ; when soft, cut off one end and scoop out nearly all the mealy part of each potato. Mash this, add butter, salt, pepper and a little hot milk or cream and mix one-third of the quantity with two-thirds as much chopped ham or tongue. Refill the potatoes with this and return to the oven for ten minutes. Make the remainder of the potato into small balls, egg and crumb them and fry in hot fat to a golden colour. Dish up the potatoes and garnish with the fried balls and parsley.

40.—FRIED POTATO MARBLES.

Boil and mash eight mealy potatoes. Season with salt and pepper, and a a teaspoonful of chopped parsley. Stir in an ounce of butter, ¼ gill of cream and two yolks of eggs. Add all the ingredients to the hot mashed potatoes and mix in a saucepan. Stir over the fire until the mixture leaves the sides of the pan, then set aside until cold. Shape each into very small ball or marble shapes, dip each in beaten egg and roll in bread-crumbs. Fry to a golden brown in hot fat. Drain, dish up and garnish with fried parsley.

41.—POTATO SCALLOPS.

Wash, peel and boil twelve potatoes, drain and rub them through a wire sieve into a stew-pan ; stir in an ounce of butter, two table-spoonfuls of cream, a table-spoonful of chopped parsley, two yolks of raw eggs, and season with salt and pepper. Butter some scallop shells, dust them with fine bread-crumbs, fill the shells with the potato mixture, smooth over the top with a knife, brush over with oiled butter, strew white bread-crumbs and grated cheese over. Bake in a quick oven a delicate brown and serve the shell on a dish with a folded napkin. A piquant or poivrade sauce should be served separately with the scallops.

42.—POTATOES IN CREAM SAUCE.

Cut eight raw potatoes previously washed and peeled into dice shapes. Blanch and drain them, then put them into a stew-pan with a gill of cream and a gill of white sauce. Simmer slowly until the potatoes are cooked. Season with salt and add half an ounce of fresh butter just before serving.

43.—FRICASSEED POTATOES.

Wash and peel eight to ten large kidney potatoes, scoop out by means of a vegetable scoop as many balls as possible. Cook them gently in salted water, drain, and place in a stew-pan ; add an ounce of butter and about a gill of béchamel sauce, shake over the fire until hot, dish up in the form of a pyramid. Sprinkle over with a few drops of dissolved meat glaze and serve.

44.—POTATO CROQUETTES.

Peel and cut into quarters six or more potatoes, boil, drain and mash them thoroughly in a stew-pan. Rub them through a sieve, put them back into the stew-pan and mix with a little milk or cream, a small piece of butter, four yolks of eggs ; season with salt, pepper and a little grated nutmeg. Set the stew-pan over the fire for a few minutes. Stir well and spread the purée on a dish to cool. When cool enough, shape into croquettes, dust with fine white bread-crumbs, dip each croquette in beaten egg, then in crumbs, and fry them a delicate brown in hot fat or clarified butter. Drain them on a cloth, dish up on a folded napkin, garnish with fried parsley and serve.

45.—POTATO PURÉE À LA JACKSON.

Peel and chop finely a small onion, mince also a small piece of celery, and a small leek, braise all in an ounce of butter a few minutes without browning. Add ten to twelve small peeled raw potatoes. Moisten with enough veal stock to cover the potatoes, simmer and let them cook slowly until they are done. Rub the whole through a fine sieve. Return the

purée to the stew-pan and stir well, adding a gill of reduced rich white or béchamel sauce. Season with salt, white pepper and a little grated nutmeg. Finish by working in a little fresh butter, and serve.

46.—TOSSED POTATOES.

Slice as thinly as possible about eight cold potatoes of medium size. Melt 1½ ounces of butter in a frying or omelet pan, put in the potatoes, season with pepper and salt. Cook over a quick fire for five minutes, tossing the potatoes frequently, put them on one side of the pan so as to give it the shape of an omelet. Allow them to colour nicely, then turn out on a hot dish and serve.

47.—SAUTÉED POTATOES.

Boil the potatoes in their jackets; when done, drain them and let them get cold, then remove the skins and cut into slices. Put them in a frying pan with clarified butter and toss them over the fire till nicely browned. Sprinkle over some chopped parsley, and serve on a hot dish.

48.—GRILLED POTATOES.

Choose some large potatoes, wash and peel them, and boil in salted water or else steam them. Let them get cold and cut into slices about a quarter of an inch thick, then put them in a deep dish and pour over some good olive oil. Put the potatoes on a gridiron, well seasoned, and broil them on both sides in front or over a clear fire. When they are nicely browned dish up the potatoes neatly. Before serving, pour over a little oiled butter.

49.—BROILED POTATOES.

Wash and peel about a dozen medium-sized potatoes, cut them into oblong slices about half an inch thick. Season with salt, dip each into clarified butter, place them on a griller and cook over a slow fire until done, basting them occasionally with butter. Range the potatoes on a hot dish, garnish with chopped parsley and serve.

50.—POTATOE PIE.

Peel and chop finely a good-sized onion, and fry it until of a golden brown in an ounce of butter. Add this to half a pound of cold beef or mutton, coarsely chopped, and season with salt and pepper. Line a greased pie-dish with mashed potato, and fill up with the meat, pour over sufficient stock to moisten the meat. Cover this with a layer of mashed potatoes. Brush over with beaten egg yolk and bake for half an hour in a moderate oven.

51.—BREADED POTATO PYRAMID.

Prepare some mashed potatoes and season to taste. Arrange the purée into a buttered gratin dish and give it a pyramidal shape. Besprinkle with oiled butter and bread-crumbs. Brown nicely in hot oven, serve in same dish.

52.—POTATOES WITH CHEESE.

(*Pommes de terre au fromage.*)

Wash and peel two pounds potatoes and slice them thinly. Toss them for a few minutes in a frying pan with butter. Season the potatoes with pepper, salt, and a little grated nutmeg. Butter a deep gratin dish and range on it the potatoes in layers ; sprinkle over some grated Gruyére and Parmesan cheese, also a little butter

between the layers. Bake them in a moderate oven for 35 to 40 minutes. When the potatoes are done, drain off the butter, dish up and serve hot.

53.—POTATOES WITH BACON.

(*Pommes de terre au lard.*)

Peel and chop up two onions, and cut into large dice half pound of streaky bacon. Cook the onion in a large stew-pan with a little butter, taking care not to let it get brown. Add to this twelve raw potatoes, cut into thick slices, season them with very little salt and pepper and add a small bouquet garni (thyme, bay-leaf, parsley, and marjoram). Stir over the fire for a few minutes with a wooden spoon. Very little salt must be used for seasoning, the bacon being salted. Moisten the potatoes with stock or water. Cook without stirring so as to keep the potatoes whole. They take about half an hour to cook. Remove the bouquet garni and serve the potatoes in a vegetable dish.

54.—POTATOES À LA CRÉME.

Mealy potatoes are of no use in preparing this dish. The kidney and new potatoes are the most suitable to use with cream. The potatoes are boiled in salted water, they can be peeled or boiled in their skins. When cooked they are drained and then allowed to get cold, after which they are minced not too finely and boiled in cream, seasoned with salt, pepper and a little grated nutmeg. When the potatoes have absorbed all the cream, they are ready to be served. Add some chopped parsley and a few drops of lemon juice just before serving. The parsley must be washed and drained before being chopped.

55.—POTATOES WITH CABBAGE.

(*Pommes de terre aux choux.*)

This is a convenient way of using up cold potatoes with other cold vegetables. Potatoes and cabbage left over from the day before, can be made into a tasty dish by all being chopped up together and then fried with butter or good dripping. Season with salt and pepper and fry whilst stirring constantly with an iron or wooden spoon.

56.—POTATO CROQUETTES WITH SPINACH.

(*Croquettes de pommes de terre aux épinards.*)

Prepare some potato purée and make up into croquettes the shape of corks or cannelons. Flour, and roll them in beaten egg, then roll in bread-crumbs made from fresh bread, and fry them in deep fat. When the croquettes are drained, take out the inside with the point of a knife or paste cutter, fill up the cavity with a spinach purée, which is forced in through a paper cornet. Close the opening of each with a piece of the croquette, which had been taken off with a cutter. The croquettes are then dished up in the form of a pyramid, reheated and served hot.

57.—STUFFED POTATO CROQUETTES.

(*Croquettes de pommes de terre farcies.*)

Take a spoonful of the purée as made for croquettes (No. 44). Make a hole in the centre of the purée, and fill up the cavity with a game purée, seasoned with cayenne ; or with a salpicon composed of chicken, tongue, truffles, and mixed together with some white sauce. Close up the croquette with some purée, and roll it on a floured board, forming it into the

shape desired. Dip the croquettes in beaten up egg, and roll them in bread-crumbs. Reheat them in the oven, then dish up, and use fried parsley as a garnish.

58.—WHITE POTATO PURÉE BORDER.

(*Bordure de pommes de terre à blanc.*)

Prepare a rich potato purée. Well grease, with clarified butter, a border mould, and fill it with the purée, pressing it down with a wooden spoon, to prevent any holes forming in the purée. Smooth the top of the purée with the blade of a knife, and turn out at once on a hot entrée dish. Garnish and serve without giving the purée time to get cold. It is sometimes difficult to unmould the border ; in that case, tap the bottom of the mould with a wooden spoon, after having loosened the sides of the purée (mould) with the blade of a knife.

59.—BAKED POTATO BORDER.

(*Bordures de pommes de terre gratinée.*)

Wash and cook a dozen mealy potatoes, either by boiling them in water, to which a little salt has been added, steaming or cooking them in the oven. When cooked drain and pass them through a fine wire sieve. Put the purée in an earthenware pan and stir it with a wooden spoon. Season with salt, pepper, and a little grated nutmeg, and bind with a piece of butter and the yolks of four or five eggs. Well butter a border mould with a small brush dipped in clarified butter, and then line the inside with bread-crumbs. Fill the mould with the purée, pressing it down well with a wooden spoon. Put the mould in a moderate oven for a quarter of an hour,

Unmould the purée shape on to a fireproof dish, and brush over with the yolk of an egg, mixed with a little melted butter. Put it in a very hot oven to brown. These potato borders are often used to serve a blanquette of chicken or veal, a salmis, fricassee or a purée of game.

60.—SHAPED POTATO BORDER.

Prepare a rich potato purée in the usual way, put it on a floured board and shape it into the form of a crown, to whatever size is desired ; it is then ornamented, a carrot or a turnip is cut in the shape of a whistle, and dipped in the flour. When the border is ornamented, it is brushed over with the yolk of an egg mixed with some melted butter. After placing the shape on a dish put it in a very hot oven to brown, and use as required.

61.—POTATO BALLS.

(*Croquettes de pommes de terre.*)

Make a potato purée in the usual way. Form the purée into a round, and then divide into equal portions, taking each piece separately, rolling it into flour, the pieces must not be bigger than a pigeon's egg. They are then shaped into balls. Dip each in beaten egg, then crumb, and fry them in hot fat. These croquettes are often served as a garnish for roast or braised meat, such as a shoulder of mutton, or a fillet of beef.

62.—POTATO BALLS (Another way).

Peel, boil or steam and mash the potatoes in the usual way. Season with salt, butter, nutmeg and a little white pepper. While they are hot beat in several egg yolks. Then form them into balls the size of a small apple, roll in flour, dip in egg

and coat with fresh bread-crumbs. Make an impression with the end of a paste brush in each, making each resemble a small apple. Fry them in hot fat, take up and drain, insert a small sprig of parsley in each, then dish up and serve hot.

63.—SWISS POTATO CROQUETTES.

Take 2 lb. potatoes (mealy), 1 oz. butter, 2 table-spoonfuls cream, 2 eggs, 1 teaspoonful chopped parsley, salt, pepper, nutmeg, fresh bread-crumbs, and the necessary fat for frying.

Wash, peel thinly, and boil the potatoes till tender, drain and mash them whilst hot, *i.e.*, rub them through a fine sieve. Melt the butter in a stew-pan, put in the mashed potatoes, add the cream, parsley and seasoning. Stir well over the fire for some minutes. Beat up the yolks of two eggs with a table-spoonful of milk. Stir this into the potato mixture. Continue to stir over the fire till the mixture is set; then set aside to cool. Divide into equal portions, and shape as desired into croquettes. Brush over with slightly beaten white of egg, cover with bread-crumbs, shape again and fry a golden brown in very hot fat, clarified dripping or lard. When done, take up, drain carefully and dish up and serve hot.

64.—STUFFED POTATOES.

(*Pommes de terre fourées.*)

For these the following ingredients are required:—1 doz. large potatoes, ½ lb. cooked chicken or veal, 2 oz. lean ham, 1 truffle, 3 preserved mushrooms, 1 gill white sauce, 1 table-spoonful cream, seasoning, aromatic spice, frying fat.

Chop up the chicken, ham, truffles and mushrooms, heat these in the sauce, add

cream and seasoning. Cut the potatoes into round blocks by means of a cutter, and remove the centre, making small bucket-shaped cases. Fry these in deep fat until a golden brown. Fill the potato-cases with the mixture and have ready a small round of ham to fit on the top of each. Dish up and serve hot.

65.—POTATO TRIANGLES.

Rub a pound of cold potatoes through a sieve, and mix with the pulp six ounces of flour, half a teaspoonful of salt, one teaspoonful of baking powder, and four ounces of butter. Moisten with three yolks of eggs beaten up in one gill of milk, and work the mixture into a fairly firm dough. Roll it out on a floured board about half an inch thick. Cut the paste into triangular-shaped pieces of even size, place them on a greased baking sheet and bake in a fairly hot oven for about 20 minutes. When baked, slit each open, insert a small piece of fresh butter, place together again and dish up and serve hot.

66.—POTATO CROÛTONS FOR SOUPS.

Cut up some large peeled potatoes into thin slices of even thickness, then cut them crossways to form little cubes the same size as croûtons of bread which are generally served with purées, etc. These cubes are rolled in flour, and then fried in very hot clarified butter. When of a light brown colour, drain them carefully. Potatoes prepared in this way are often used in France to take the place of bread croûtons.

67.—BOSTON POTATO DUMPLINGS.

Wash, peel and boil 12 large potatoes. Drain them and rub through a sieve.

When cold, add to the purée three ounces of flour, and two ounces of butter (melted). Mix well and beat in, one by one, three eggs, season with salt, pepper, and nutmeg, and lastly add one heaped-up teaspoonful of baking powder. Shape this mixture into balls of even size (about the size of small apples). Cook them in boiling water, slightly salted, for about 20 minutes. When done, take them up, with a slice, and drain carefully. Dish up and serve with stewed meat, ragouts or fricassees.

68.—POTATO FINGER FRITTERS.

Take about 2 lb. of mashed potatoes, cooked as directed in previous recipe, and work in whilst hot three ounces of flour and two well beaten eggs, then season with salt, pepper and nutmeg. Shape the mixture on a floured board into fingers three inches long. Drop them into hot fat or clarified butter, and fry to a golden brown. Drain well and dish up. Garnish with fried parsley and serve hot.

69.—STEWED POTATOES—FRENCH STYLE.

Boil 12 large-sized potatoes in their jackets ; when cold, peel and cut them into slices. Put them in a stewpan with a piece of butter, a pinch of sweet mixed herbs, and half a gill of milk ; season with salt, pepper, grated nutmeg, a little chopped parsley and chives. Let all simmer gently for ten minutes, stirring from time to time, to prevent burning. When ready for dishing up, squeeze the juice of half a lemon over the potatoes.

70.—FRENCH OR POTATO-STEW.

Wash and peel a dozen large kidney potatoes and cut them into fairly thick

slices. Cook them gently in salted water, drain and put in a stewpan; add an ounce of butter and about a gill of cream or rich white sauce. Cook gently over the fire for about 15 minutes. Dish up, sprinkle over a little finely chopped parsley and serve.

71.—SCALLOPED POTATO MASH.

To 1½ lb. hot mashed potatoes add 1 oz. of butter, two table-spoonfuls of cream, a table-spoonful of parsley, and 2 yolks of eggs, and season with pepper and salt. Butter a fire-proof baking dish, dust it with fine bread-crumbs, and fill with the potato mixture, smooth over with a knife, and brush over with oiled butter, besprinkle with bread-crumbs and grated cheese. Bake in a quick oven to a golden brown. Dish up and serve hot.

72.—STUFFED POTATO CROQUETTES À LA MODERNE.

(*Croquettes de Pommes de Terre farcies.*)

Wash and peel about 2 lb. of potatoes, cook them in the ordinary way, drain and dry well, and rub through a sieve as for purée.

Mix with 2 yolks of egg a table-spoonful of cream, stir over the fire until set, season with pepper and a little grated nutmeg, and allow to cool. Chop coarsely ¼ lb. of lean ham, 2 oz. of chicken or veal, and six mushrooms, mix all in a stew-pan with two table-spoonfuls of well reduced béchamel sauce. Roll out the mashed potatoes about quarter of an inch thick, and cut into square pieces, put a small quantity of the prepared salpicon in the centre, fold and roll to give it the shape of a cork, taking care to close up both ends.

Dip each in beaten egg, and crumb in freshly made bread-crumbs, and fry in hot fat or clarified butter to a nice light brown colour. Drain, dish up, and garnish with parsley. Serve as a side dish or as an entrée garniture.

73.—CARAMEL POTATOES.

(*Pommes de Terre au caramel.*)

Melt 2 ounces of butter in a sauté-pan, add a pound of very small new cold boiled potatoes, fry them long enough to colour ; then drain off the butter and sprinkle with a dessert-spoonful of granulated sugar. Roll and toss the potatoes, until well browned, then dish up and serve.

74.—SALTED POTATOES.

(*Pommes de Terre salées.*)

Prepare a strong brine, clean and brush without breaking the skin of a pound of medium-sized potatoes. Heat up the brine and drop in the potatoes when boiling. When done, take up the potatoes and serve in their jackets with small pats of fresh butter.

75.—SAVOURY POTATOES STUFFED.

Rasp 10 to 12 medium-sized round potatoes, cut off a small piece of the top of one side of the potatoes, scoop out the centre, but be careful not to break them. Next prepare a stuffing with a mixture of bread-crumbs, chopped parsley, thyme, chives, and shallot ; season with salt and pepper, moisten with a spoonful of cream and yolk of egg. Fill the potatoes with this stuffing, place them in a buttered sauté-pan side by side, brush them with oiled butter, and bake them in a moderate oven.

76.—POACHED EGGS IN POTATOES.

Four large oval even-sized potatoes, ½ gill well reduced béchamel sauce, 1 oz. grated Parmesan cheese, ½ oz. Gruyère cheese (grated), 8 small poached eggs, a table-spoonful "Panurette," seasoning.

Wash and scrub the potatoes, and bake them in a fairly sharp oven till tender. Cut them in halves lengthwise with a sharp knife, and scoop out the soft part by means of a dessert spoon. Incorporate the grated Parmesan cheese with the béchamel sauce. Put half of the potato purée obtained through a sieve, and mix with a little béchamel sauce, etc. Season with salt and pepper and line the shells of potato with this; then put in a layer of sauce, upon this place a poached egg, trimmed neatly. Sauce over carefully with more béchamel; sprinkle freely with grated Gruyère cheese, a pinch or two of Krona pepper and some "Panurette." Place them on a buttered baking tin or sauté-pan and brown in a hot oven or under the salamander. Dish up on a hot dish, covered with a folded napkin, and serve at once.

77.—POTATO PANCAKES.

Wash and peel and grate 1 lb. of mealy potatoes. Make a batter with ½ lb. of flour, 1½ gills of milk, and four eggs. Add the potatoes, season with salt, pepper and nutmeg. Pour enough batter in an omelet pan containing butter or lard to cover the bottom, and fry the same as ordinary pancakes. Continue to fry the rest of batter in the same way.

78.—POTATO PANCAKES WITH CHEESE.

Grate 4 large raw peeled potatoes, moisten with half a pint of milk, mix with

3 eggs, a handful of bread-crumbs, and season with salt and pepper. Add 1 oz. of grated cheese and make into a smooth batter. Fry in an omelet pan, with rather more butter than generally used for pancakes. When baked on each side, dust with grated Swiss or Cheddar cheese, fold them, and dish up on a folded napkin or dish-paper, and serve hot.

79.—POTATO CAKES.

Prepare some mashed potatoes as directed for potato croquettes. Shape the mixture into round flat cakes, dip each in flour, then brush over with beaten egg, and coat with bread-crumbs. Fry them in hot fat or clarified butter to a golden colour. Take up, drain, dish up, garnish with fried parsley, and serve hot.

80.—RIBBON POTATOES.

(*Pommes de Terre en Copeaux.*)

Wash and peel thinly the required number of kidney potatoes (medium size). Cut them by means of a spiral cutter (generally known as a potato ribbon cutter). Put them to soak in cold water for two hours, then drain well on a cloth. Place them in a large frying basket, and plunge into hot clarified beef fat, which should be kept at the same degree of heat. When done and nicely coloured, take up, drain, season with salt, and dish up.

81.—POTATO BOULETTES.

Mix two yolks of egg with a pound of potato purée, also two table-spoonfuls of cream, ½ oz. of butter, and season to taste. Heat up in a stew-pan. When cold shape into small balls, dip in the beaten whites of the eggs, then in fine bread-crumbs, and fry in hot fat.

82.—POTATO FRITTERS.

Boil 6 good-sized potatoes, and rub them through a sieve, mix with a gill of milk, a little cream, 3 yolks of egg, a handful of bread-crumbs, 2 table-spoonfuls of grated Cheddar cheese, a little flour, ½ oz. of butter, and season with salt, pepper and grated nutmeg. Stir well, and heat through. Drop from the spoon and fry in clarified butter or fat to a rich brown colour, drain on a cloth, or shake well in a frying basket; dish up, garnish with crisped parsley, and serve.

83.—POTATO KNÖDELS.

Sprinkle a heaped table-spoonful of flour over four large freshly boiled drained potatoes, mash thoroughly, stir in a beaten egg, season with salt and pepper, and shape into small balls, and boil them in white stock and serve with white sauce.

84.—POTATO MINCE.

Chop coarsely some cold boiled potatoes, put in a buttered stew-pan, season with salt and pepper to taste. For every dozen potatoes add ½ pint of milk, and let stew gently for 20 minutes. Add a table-spoonful of butter, shake well, dish up and serve hot.

85.—BREADED POTATO BORDER.

Prepare 2 lb. potatoes the same as directed for purée, add two whole eggs, mix thoroughly and heat up. Butter a border mould, besprinkle with fresh bread-crumbs and fill with the potato purée, and press it in smoothly. Bake in a slow oven for twenty minutes. Allow the mould to cool a little, then loosen the edges with a knife, and unmould on a hot dish and use as required.

86.—POTATO OMELET.

Wash, peel and boil or steam two large flowery potatoes, and when done, drain and mash them. Beat up four eggs with a table-spoonful of cream, mix with the potato purée and season with salt, pepper, and a grate of nutmeg. Melt an ounce of butter in an omelet pan, pour in the mixture, stir and cook till nearly set. Shape it and let the omelet take colour, then turn out on a hot dish, and serve promptly.

87.—POTATO OMELET.

(*Another way.*)

Fry in a little butter in an omelet pan two slices of bacon cut into fine dice shape. When crisp and brown, stir in the egg or potato mixture. Let it cook whilst stirring, and brown and turn out on a hot dish.

NOTE.—Instead of the cream for moistening the potato, use a little milk.

88.—POTATO DUMPLINGS.

Heat up in a stewpan 1 lb. of finely mashed potatoes. Stir in two well beaten eggs. Season with salt, pepper and nutmeg, and work in a little cream. Add about 4 oz. of flour and one heaped-up teaspoonful of baking powder, mix thoroughly and let cool. Shape them into small dumplings. Poach for 15 minutes in boiling water slightly salted. When done, take up the dumplings, drain them and dish up. Serve with or without sauce.

89.—POACHED POTATO QUENELLES.

(*Quenelles de Pommes de Terre pochées.*)

Prepare a mixture the same as directed for Potato Dumplings. Have ready a sauté-pan three-parts filled with white stock and milk duly seasoned. Shape the

quenelles by means of two dessert-spoons, and drop into the fast-boiling liquid. Poach for about 20 minutes. Take up, drain, and dish up.

90.—FRIED POTATO QUENELLES.

Prepare a rich potato croquette mixture, shape this by means of two dessert-spoons into neatly formed quenelles. Roll each in a little seasoned flour, then fry in hot fat or clarified butter. Drain and dish up. Serve hot.

91.—BATTER-COATED FRIED POTATOES.

(*Pommes de Terre frites à la pâte.*)

Wash and peel about 1 lb. of floury potatoes, slice them and cut each slice into large lozenge shape. See that the pieces are of a uniform size. Dip them into either a sweet or savoury batter, fry them in plenty of hot butter, drain carefully, dish up, and serve them hot. Season with either fine salt or castor sugar sprinkled over before serving.

92.—POTATOES WITH HAM.

(*Pommes de terre au Jambon.*)

Wash and boil without peeling 12 medium-sized kidney potatoes ; when done peel them, cut in quarters lengthwise. Cut 2-3 slices of raw ham into shreds, fry them for a few minutes in butter in a sauté-pan, put in the potatoes, and sauté them carefully. When of a light brown colour, dish up and sprinkle over a little finely chopped parsley, and serve.

93.—POTATO NESTS.

(*Pommes de Terre en nids.*)

Wash 6 fairly large round potatoes of even size and bake in a hot oven. When done, cut each into halves and remove the

inside part with a teaspoon, taking care not to break the shells. Pass the potato pulp through a fine sieve, season it with salt and pepper. Melt 1 oz. of butter in a stewpan, put in the potato purée, when hot, add ¼ gill of cream, 3 egg yolks to bind, stir well and fill the mixture in a forcing or savoy bag with a fine plain point tube. Force it out into the potato shells to resemble straw, thus giving each shell the appearance of a small nest. Bake them in a hot oven for a few minutes. Dish up and serve separately or as a garniture for entrées or removes.

94.—POTATO NOUILLES.

Prepare, cook, and mash 1 lb. of mealy potatoes, rub them through a fine sieve, season with salt, white pepper, and stir in 1 oz. of grated Parmesan cheese. Beat up an egg and stir into the above, when cold work in sufficient flour to make a stiff paste. Divide into 4 portions, roll each thinly on a floured board, fold the paste oblong and cut into small strips, cook in fast-boiling salted water for 10 minutes. Drain and serve.

95.—POTATO BOUCHÉES.

Butter a dozen or more small patty pans, and line them with thinly rolled out puff paste, prick the paste with a fork, and fill them with some finely mashed and seasoned potatoes flavoured with chopped mushrooms, grated lemon rind and minced pickled capsicum, and finely chopped savoury herbs. Sprinkle over each a little oiled butter and dredge with bread-crumbs. Bake them in a fairly hot oven till nicely browned. Unmould the bouchées and dish up nicely, and serve hot.

96.—CHIPOLATA POTATOES.

Wash and peel 2 lb. small kidney potatoes, scoop out the centre portion of each with a column cutter. Insert in the cavity pieces of small blanched and skinned Italian or pork sausage. Put them into a well buttered sauté-pan, season with salt and pepper, moisten with a little stock, cover with a buttered paper and cook in a hot oven till done. Dish up the potatoes, sprinkle over a little oiled butter, and brown the surface under the salamander.

97.—POTATO MIROTON.

Wash and peel 2 lb. of mealy potatoes, and steam; when done, mash them and season with salt and pepper; chop finely a small peeled onion and the yolks of two hard-boiled eggs, fry them in an ounce of butter; when the onion is light brown, add the mashed potatoes, mix well and stir in two beaten eggs and a dessert-spoonful of mushroom ketchup, and a teaspoonful of anchovy essence. Fill with it a charlotte mould previously buttered and sprinkled with bread-crumbs; bake for half an hour, in a fairly hot oven. Turn out on to a hot dish, and serve.

98.—SOUFFLÉ OR PUFF POTATOES.

(*Pommes de terre soufflées.*)

Wash and peel thinly eight or more sound, medium-sized Dutch potatoes; cut them lengthwise into quarter-inch thick slices. In cutting the slices, hold the knife somewhat slanting. Put the slices on a cloth, and cover up till wanted. Have a pan half filled with suitable frying fat to get moderately hot (not as hot as in the case of ordinary frying). Plunge the potato slices (six or eight at a time) into

the fat for about five minutes. Take up and drain them. Now let the fat get thoroughly hot (smoking hot). Place the potatoes in a frying basket, and plunge them into the fat. Move the basket to and fro in the pan, and fry until the potato slices swell and acquire a golden colour. Then take them up, drain them and sprinkle with a little fine salt. Dish up immediately on a hot dish with a folded napkin or fancy dish paper, and send to table at once. Where it is possible to have two pans of fat the frying operation can be more quickly and more successfully performed.

99.—SOUFFLÉ POTATOES.

(*Pommes de Terre frites soufflées, M. Suzanne's method.*)

The Dutch or Hollandaise potato is the most suitable kind for frying, and making soufflés. Wash and peel the potatoes, cut them lengthways in slices, one-third of a centimetre in thickness. They are then drained and plunged into deep frying fat, not hot enough to cook them through. They are left in this fat for two or three minutes, then drained. The fat is put over a clear fire to get hot through. When the smoke rises from the centre of the pan, plunge in the potatoes and move them about constantly with a skimmer. It is quite a curious sight to see the sides of the potatoes bulge out in the shape of a small balloon, and the vegetable becomes light and transparent. When cooked, they are drained, salted and heaped up, like a pyramid, on a serviette.

They are sometimes used as a garnish to a rump steak or "Châteaubriand." In this case they are arranged in the shape of

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a crown, round the meat, and should be served immediately after being taken out of the fat. The guests may be kept waiting for the potato soufflé, but the guests must not keep the potato soufflé waiting.

100.—POTATO SOUFFLÉS À LA ST. LOUIS.

8 kidney potatoes (not too large and of even size), 1 oz. butter, ½ gill cream or milk, 2 whites of eggs, ½ oz. grated Cheddar cheese, salt, and pepper.

Wash and scrub the potatoes with a brush ; when thoroughly clean, dry them on a cloth, put them in a moderately heated oven, and bake until done. Make an incision with a round cutter or knife at the end, and scoop out the contents by means of a teaspoon, taking care not to break the skins. Rub the soft part thus removed through a wire sieve, put it in a basin, work in the butter whilst warm, heat up the cream or milk, and beat up with the potato pulp, season with salt and pepper, and mix in the cheese. Beat the whites of egg to a stiff froth, and mix carefully with the purée. Fill the potato shapes with this preparation, range them on a gratin dish or greased baking sheet, with a little purée, so as to make them stand firmly, bake in a quick oven for about ten minutes. Dish up, and serve quickly.

101.—SOUFFLÉ POTATOES, AUSTRIAN STYLE.

(*Pommes de terre soufflées à l'Autrichienne.*)

Select 6 large even-sized potatoes, wash and scrub them, and when dry bake them in a hot oven until done. Lay them flat on a cloth, and cut off a small portion of the skin and remove the inside part whilst hot.

Rub this quickly through a sieve into a basin, add 1 table-spoonful of cream, 1 oz. butter, salt, pepper, nutmeg to taste, and work in four yolks of eggs. Beat the whites of eggs to a stiff froth, and stir lightly into the mixture.

Fill the potato shells with this and bake slowly for about half an hour or long enough for the mixture to rise and the surface of it to brown.

If liked a little grated cheese can be incorporated with the mixture or sprinkled over the top of the potatoes just before baking the second time.

102.—SOUFFLÉ POTATOES, AMERICAN STYLE.

(*Pommes de terre soufflées à l'Americaine.*)

Wash and scrub 10 medium-sized potatoes and cut a small piece off one end. Bake them in the oven ; when done cut off the opposite end and remove the inside. Press this through a sieve and season with salt and pepper. Whisk up 4 whites of eggs, melt 1 oz. of butter in a stew-pan, put in the potato purée and heat up, then add the yolks of 4 eggs, mix thoroughly, next add the whites of eggs and season. Fill up the potato skins with this, arrange them on a baking tin, and bake in a sharp oven for 15 minutes. Dish up and serve.

103.—STUFFED POTATOES WITH SAVOURY HERBS.

(*Pommes nouvelles farcies aux fines herbes.*)

12 large round new potatoes, bread-crumbs, thyme, chives, shallot and parsley, yolk of 1 egg, 1 table-spoonful cream, 2 oz. butter, salt and pepper.

Wash and peel or rasp the potatoes, cut off a small portion of the top of each, so that they will stand, scoop out the centre

part of each, being careful not to break the shape. Next prepare a stuffing with the bread-crumbs and herbs, season with pepper and salt, and moisten with the cream, half the butter, and yolk of egg. Fill the potatoes with this stuffing, place them in a buttered sauté-pan, brush over with oiled butter, and bake them in a moderate oven for about 20 minutes. Dish up, and serve hot.

104.—POTATO SHAPE.

Mix 1 lb. of mashed potatoes with two ounces of butter. Stir over the fire until thoroughly hot, season and add 2 well beaten eggs, and about a gill of milk. Stir over the fire to blend the eggs well, then shape the purée neatly on to a hot dish and serve.

105.—POTATO AND HAM PATTIES.

Mix ¾ lb. of seasoned mashed potatoes with 4 oz. of minced cooked ham, next add 2 table-spoonfuls of cream and a table-spoonful of fresh bread-crumbs. Butter some patty pans, two-thirds fill them, and bake in the oven for about 10 minutes. Break over the top of each a small egg, and bake until the eggs are well set, unmould carefully, dish up, and serve hot.

106.—BAKED POTATO BALLS.

Shape some well seasoned mashed potatoes into balls of even size. Butter a baking sheet and place on it the potato balls. Brush them over with beaten egg, and bake quickly in a sharp oven. Dish up and serve hot.

107.—POTATO RAGOUT.

Wash and peel 1½ lb. of waxy kidney potatoes, cut them into even-sized dice,

and blanch in salted water, then drain on a sieve. Melt 2 oz. of butter in a sauté-pan, put in the potatoes, and toss them over the fire for a few minutes. Sprinkle over a table-spoonful of flour, shake the pan so as to mix the flour thoroughly with the potatoes, moisten with a gill of white stock and a gill of milk. Season with salt, pepper and nutmeg. Stir carefully till it boils and let simmer gently for about 20 minutes. Mix 2 yolks of eggs with a little cream or milk, and add to the above. Reheat without boiling. Dish up, and sprinkle over some chopped parsley, and a little grated lemon rind. Serve hot.

108.—SAVOY POTATOES.

Slice thinly 1½ lb. of cold potatoes, mince an onion very finely and fry lightly in butter in a frying pan. Add the slices of potatoes, season with salt and pepper, then toss over the fire for a few minutes. Cut 2 cooked pork sausages into thin slices and fry lightly in butter. Turn the potatoes on to a dish, range the sliced sausage on top. Serve hot.

109.—FRIED POTATOES.
(*Pommes de Terre frites.*)

Wash and peel the potatoes, cut them into slices about one-eight of an inch thick, cut these into narrow strips, wash and dry them on a cloth. Have ready the frying fat in a deep pan; when smoking hot, put in the potatoes, shake them well whilst frying; allow them to get a light brown colour, then take them out and drain them on paper or cloth, sprinkle with salt, and serve on a hot dish.

110.—FRIED POTATOES.
(*Another way.*)

Cut some cold peeled potatoes into slices, put them in a frying-pan containing very hot

dripping or butter, allow the potatoes to fry a golden brown on both sides, being careful not to break the slices in turning them. Season with salt, dish up and serve.

111.—CRUMBED POTATOES.

Wash and peel thinly a pound or more new potatoes of even size, boil them carefully till tender, but not overdone. Drain them, cut them in halves, and place them on a dish; season with pepper and salt, pour over them some melted butter, and dip each in brown bread-crumbs. Melt some butter in a baking-tin (Yorkshire pudding tin); when hot place in the potatoes and bake them in a quick oven for about fifteen minutes. When done, dish up in the form of a pyramid on a round dish, and serve hot.

112.—POTATO CHIPS.

Wash and peel thinly as many even-sized potatoes as may be required, and cut them into very thin slices crossways. Drain them in a cloth. Put them in a frying basket and plunge into boiling hot fat. When they are almost cooked remove them from the fat for about three minutes, to allow the fat to get hot again. Then plunge in a second time for a few minutes longer to acquire a nice golden brown. Take up, shake well, and sprinkle with fine salt. Dish up, and send to table at once.

113.—POMMES DE TERRE BLANCHES.

These are simply plain potatoes boiled or steamed, dished up hot, and sauced over with white sauce or béchamel sauce, and sent to table.

114.—POTATO TARTLETS À LA FANCHONETTES.

Butter some patty-pans and besprinkle with panurette crumbs. Line them with potato croquette mixture and bake till brown in the oven. Unmould and let them get cool, then place them on a buttered baking sheet. Have ready some potato purée, the same as for Dauphine potatoes. Put this in a forcing bag provided with a star tube and force the mixture out in pyramid shape on top of each of the tartlets. Bake in a slow oven for another 10 minutes. Dish up and serve immediately.

115.—MASHED POTATOES À LA SALAMANDER.

Wash 2 lb. of mealy potatoes, and boil them in their jackets, then drain, peel and mash them. Put them into a stew-pan with 1 oz. of butter and season with salt and pepper. Moisten with 1 gill of fresh cream and stir them over the fire for some minutes ; add more cream and so continue to stir, till quite creamy. Dish up the potato purée, smooth over the surface and brown the top with a hot salamander. Serve hot.

116.—POTATO PURÉE WITH POACHED EGGS.

Prepare a potato purée enriched with cream and butter and nicely seasoned, dress it neatly on a deep dish. Poach six small fresh eggs and place on the top of the purée. Between each egg and the next insert a croûton of fried bread or a slice of tongue, cut into the shape of a half-moon, and serve.

117.—POTATO CAKES WITH SAUSAGE.

Mix 1½ lb. of sausage meat with 1½ lb. of potato purée. Make this up after being seasoned into even-sized flat cakes, place them in a well buttered sauté-pan, sprinkle over with oiled butter and bake in the oven for about 20 minutes.

118.—SMALL POTATO SHAPES.

Bake eight potatoes in the oven, remove the pulp and rub it through a wire sieve. Put the purée in a stew-pan with 1 oz. of butter and a little cream, season with salt and pepper and add the yolks of three eggs and the whites of two whisked to a stiff froth. Shape the purée with a teaspoonful the same as is done for quenelles, place them on a buttered baking tin, brush them over with beaten egg mixed with melted butter and bake them in a hot oven to a nice brown colour. Dish up and serve hot.

119.—POTATO COQUILS WITH EGGS.

Take 3 large kidney potatoes, 6 small fresh eggs, ½ lb. spinach purée, ½ gill of cream, pepper and salt, grated cheese, bread-crumbs.

Wash and dry the potatoes, bake them in their skins in a hot oven, when done, cut each in half lengthways. Scoop out the mealy portion, and rub the latter through a sieve. Mix with the cream, and season with pepper and salt. Prepare the spinach and flavour nicely. Line the inside of each half of potato with spinach. Poach the eggs separately, trim, and place one in each potato shell, fill up with the prepared potato purée, smooth over with a knife. Sprinkle with bread-crumbs and grated cheese, put a tiny piece of butter

here and there on top of each. Finish in a very brisk oven, or under the salamander, to brown the surface. Dish up, garnish with parsley, and serve hot.

120.—VERMICELLI POTATOES.

(*Pommes de terre en vermicelle.*)

Cook some potatoes, then drain, and dry them, and pass them through a wire sieve, putting the dish on which the purée is to be served underneath the sieve. Once passed through the sieve on to the dish, they must not be touched, but served just as they are. Only the edge of the dish must be wiped.

Before serving place the dish in a hot oven for a few minutes.

121.—BAKED POTATO PURÉE.

(*Purée de pommes de terre gratinée.*)

Make a potato purée adding just enough butter and cream to impart richness to the purée. Season with discretion, and dish the purée in the form of a pyramid on a buttered fireproof dish. Then decorate with the back of a knife, making deep diagonal lines down the sides of the purée to form deep furrows. Brush over carefully with melted butter, and put it to brown in a moderate oven, turning the dish round towards the fire from time to time. Fry in clarified butter some potatoes cut into balls with a large pea cutter, decorate the base of the purée with these and serve.

122. POTATO CROQUETTES A LA D'ORLÉANS.

Steam or bake half a dozen large potatoes. When cooked, peel and mash them into a purée. Season with salt, pepper and grated nutmeg; and add a little

butter. Peel and chop finely two shallots, and fry them a light brown in butter. Add to the chopped shallot the following ingredients, also finely chopped :—1-2 oz. cooked lean ham, or ox-tongue, two or three truffles, and a little parsley. Bind this mixture with three or four yolks of eggs into a purée. Shape this when cold into balls, all the same size, rolling them first in flour, then egg, and crumb them carefully. Fry them in very hot lard, drain, and dish up on a folded serviette. Garnish with parsley and serve.

123.—POTATO TIMBALE.

Wash, peel, and cook 1½ lb. of mealy or floury potatoes in water, or steam them. Directly the potatoes are cooked, drain them, and dry over a slow fire, and pass them through a fine wire sieve. Put the purée into a clean stew-pan. Season with salt and pepper, and a little grated nutmeg, then add the following ingredients : 4 oz. of butter, 1 whole and 3 yolks of eggs, and three whites well whisked. Butter a plain charlotte mould, coat it with bread-crumbs, and fill the mould with the purée. Bake it in a moderate oven for half an hour. Unmould the timbale on to a hot dish and serve.

124.—POTATOES WITH SPINACH.

(*Pommes de terre aux Epinards.*)

Make a rich potato purée, adding to it quarter of the quantity of spinach, previously cooked, passed through a sieve, and seasoned. Mix the purée and spinach well together, and put them in a well buttered fireproof china dish. Sprinkle over the top some fresh bread-crumbs and melted butter, and bake in a moderate oven till nicely browned. Serve hot.

125.—POTATO GIMBLETTES.

Shape 2 dozen small balls of even size of potato purée, made as directed for potato croquettes. Roll these balls in flour, then shape them into little crowns, by flattening each ball, and making a hole in the centre with a column cutter. Place the gimblettes on a well buttered baking tin, and brush them over with oiled butter, and bake in the oven to a light brown colour. Dish up and serve hot.

126.—RISSOLÉE POTATO BALLS.

Shape some mashed and seasoned potatoes into small balls, brush them over with beaten egg and then roll in Panurette crumbs. Fry them in very hot fat to a light brown colour, drain, dish up, and serve.

127.—FRENCH POTATO TIMBALE.

Heat up 1 lb. of mashed potatoes with 2 oz. of butter and season with salt and pepper, and add two well beaten eggs and line with it a buttered timbale mould previously sprinkled with bread-crumbs. Fill the mould with finely chopped ham or tongue mixed with the rest of the potato purée, and bake in a moderate oven for about half an hour. Turn out on to a hot dish and serve.

128.—POTATO SNOW.

Wash, peel and boil 2 lb. potatoes and mash them. Season and mix with 1 gill of cream. Rub them through a colander or coarse sieve into a deep dish that it may fall lightly and in good shape. Bake in a hot oven for a few minutes and serve hot.

129.—FROSTED POTATOES.

(*Pommes de terre meringuées.*)

Mix about 2 lb. of finely mashed potatoes with 2 oz. of oiled butter. Reheat and stir in 4 yolks of eggs. Season with salt, pepper and grated nutmeg. Butter a cone-shaped mould and besprinkle the inside with bread-crumbs. Bake in a fairly hot oven for about half an hour, then turn out on to a dish. Mask the whole with stiffly whisked white of egg, seasoned with salt, cayenne or paprika, and flavoured with grated cheese. Let it brown nicely in a hot oven, then serve at once.

130.—POTATO LOAF.

Heat up 2 lb. of mashed potatoes with 2 oz. butter, add 2 well beaten eggs and season with salt and pepper. Butter a charlotte or plain timbale mould, sprinkle it well with bread-crumbs, and line the bottom and sides an inch thick with the potato purée. Chop ½ lb. of cold beef, ham or mutton and season with salt, pepper, and butter. Put this in the centre of the potato and cover it with the remainder of the potato and bake half an hour in a hot oven. Turn out on a hot dish, pour a little thin brown sauce round the base of the timbale and serve.

131.—SARATOGA CHIPS.

Wash and peel 6 or more potatoes of even size, cut them into thin slices with a Saratoga chip machine. Soak them in ice water for two or three hours. Drain them on a colander, dry on a cloth, then plunge into clean hot lard and fry until crisp. Take out, shake well and drain on a cloth,

besprinkle with fine salt, dish up and serve hot.

The most perfect Saratoga chips are made from the white variety potatoes.

132.—SAVOURY POTATO SCONES.

Mix a pound of mashed potatoes with 2 oz. of butter, stir in 1 table-spoonful of flour, 2 oz. of grated cheese, 1 teaspoonful baking powder, season to taste and blend thoroughly with 2 table-spoonfuls of cream, and 2 egg yolks. Roll out about ½ an inch thick, cut into rounds and brush over with beaten egg, and place on a baking sheet. Bake in a rather quick oven till a nice brown, split in two and butter and sprinkle with a very little finely chopped parsley. Dish up and serve hot.

133.—CURRIED POTATOES.

Cut up 10 cold boiled potatoes, slice a large peeled onion and fry it in 1 oz. of butter in a frying pan. Add the potatoes, season with salt, dredge with 1 dessert-spoonful of curry powder, moisten with a little stock and the juice of half a lemon. Shake the pan well over the fire and let the potatoes stew for fifteen minutes, then dish up and serve hot.

134.—CURRIED POTATOES.

(*Another way.*)

Wash and peel 1 lb. of potatoes, cut them into half-inch cubes, put them into a stewpan with a small sliced onion, and 1 oz. of butter, and fry a little ; season to taste and add one teaspoonful of curry powder, 2 oz. of chopped ham and ½ pint of milk ; mix well and cook till the potatoes are tender. If there is not

enough milk, add some water or white stock till the potatoes are cooked. When ready for serving, add a few drops of lemon juice and one table-spoonful of cream.

135.—POTATO STRAWS.

(*Pommes Pailles.*)

Wash and peel some potatoes, cut them into fine shreds, similar to julienne roots, wash well and dry them on a cloth, throw them a few at a time into plenty of clear boiling fat, shake the potatoes about in the fat until they are crisp and of a deep yellow colour. Take up and drain them on a cloth, sprinkle lightly with fine salt, and serve on a folded napkin. In order to move the potatoes well in the fat so that they may be equal in colour, it is best to use a frying basket in which the potatoes are placed for frying.

136.—POTATO PUFFS.

Prepare the potatoes as directed for mashed potatoes, and work in the whites of two eggs. Shape in balls about the size of an egg, and place them on a buttered baking sheet. Brush them over with beaten egg and bake in a hot oven. Dish up, and garnish with fried parsley.

137.—DEVONSHIRE POTATO PIE.

Line the inside of a buttered pie-dish with mashed potatoes and put here and there a small piece of fresh butter. Season with salt and pepper, and put in a layer of peeled and sliced fresh button mushrooms, flavour with lemon juice ; pour over all 1½ gills of clotted cream, then fill up with mashed potatoes, smooth over the top, brush it with yolk of egg, and bake till nicely browned in a hot oven.

138.—POTATO AND BACON PIE.

Slice some washed and peeled potatoes, mix them with a fourth part of bacon, cut up small, season with salt, pepper and nutmeg, moisten with a gill of cream, and two eggs beaten together; bake in a moderately hot oven for about an hour and serve hot.

139.—POTATOES AND BEETROOT.

Cut some cold, mealy potatoes into quarters and fry them in butter or olive oil, add a little cooked beetroot sliced thinly, and a small chopped onion; add equal parts of gravy, white wine and vinegar and simmer for 15 minutes; season with salt and pepper. Dress the potatoes in the middle of a dish with the slices of beetroot arranged round it as garnish and serve.

140.—POTATO AND BEETROOT PIE.

Pound a small cooked beetroot in a mortar, season it well, add some melted butter, mix it with thrice the quantity of mashed potatoes, put it into a buttered pie dish. Pour over some white sauce, besprinkle with bread-crumbs, and oiled butter, and bake for half an hour. Dish up and serve hot.

141.—COLCANNON.

Mash some hot or mince finely some cold potatoes, season them with salt and pepper, and add to them just enough cooked and chopped spring cabbage to give a pleasant green colour to the potatoes, add some butter and either fry quickly or bake with bread-crumbs sprinkled on top, and serve with fried rashers of bacon.

142.—POTATO PONE.

This is a favourite dish in the West Indian islands. Wash, peel and grate 2 lb. of potatoes; add 4 oz. each of sugar and butter or beef dripping (melted). Season with salt and pepper and mix well together. Put it in a buttered baking or pie dish and bake in a sharp oven for about 35 minutes, and till the surface is nicely browned. Dish up and serve hot.

143.—FRIZZLED POTATOES.

Wash and peel some small-sized potatoes, boil them in salted water and drain. Heat up some lard or beef dripping in a shallow stew-pan, put in the potatoes and shake these about over a clear fire until the potatoes are quite brown. Drain them and season with some fine salt. Dish up and serve hot.

144.—GLAZED POTATOES.

Wash and rasp, or peel some very small new potatoes, all of about the same size. Lay them in a baking pan, sprinkle with butter or beef dripping and bake till brown in the oven. When done, drain and brush over with melted meat glaze, season and dish up. Serve hot.

145.—POTATO KROMESKIS.

(*Cromesquis de pommes de terre.*)

Cook about a dozen new potatoes and when cold cut them into small dice. Cut in similar manner one dozen small white mushrooms and chop finely 4 oz. cooked lean ham. Mix these ingredients together with some well reduced béchamel or allemande sauce. Season with salt, pepper, a pinch of cayenne, and a little grated nutmeg; put this mixture to cool on ice. When cold, divide into small proportions,

roll each separately in a piece of thin pancake. Dip each kromeski in frying batter and fry in very hot fat, moving the kromeskis constantly with a skimmer. When crisp and of a golden brown, drain, dish up, and garnish with fried parsley.

146.—FRENCH POTATO FRITTERS.
(*Diablotines de pommes de terre fines herbes.*)

Take some purée potato prepared in the same way as for croquettes. Peel and chop two shallots finely and fry them in butter ; when of a pale colour, add some finely chopped fresh mushrooms and a little chopped parsley. Fry all the ingredients for a few minutes. Season with a good pinch of cayenne and grated nutmeg. Shape the mixture into croquettes, small corks, or balls. Roll them first in flour, then dip in beaten-up egg, then roll them in breadcrumbs made from fresh bread. Fry the fritters in hot lard. Drain them and dish them up in pyramidal form. Garnish with some fried parsley and serve hot.

147.—FRENCH POTATO OMELET.
(*Omelette aux pommes de terre.*)

Prepare a well seasoned potato purée about ½ lb. enriched with a little butter and cream. Break four or five eggs in an earthenware pan, season with salt, pepper, grated nutmeg, and parsley which has been well washed, dried and chopped. Beat up the eggs, etc., and add them gradually to the purée. Melt 2 oz. of butter in an omelet pan ; when quite hot, pour in the mixture, and stir it with a spoon until the omelet commences to thicken. Roll the omelet into shape and allow to brown, then turn it out on a hot dish.

148.—POTATO OMELET À LA RÉGENCE.

Cut about 1 lb. of cold boiled new kidney potatoes into thin slices. Heat up 1 gill of cream in a stew-pan, put in the potatoes, season with salt and pepper and a grate of nutmeg ; simmer for 10 minutes. Sprinkle in two table-spoonfuls of fresh bread-crumbs and ½ oz. of oiled butter, stir in 3 beaten eggs. Finish cooking in an omelet pan containing 1 oz. of melted butter, giving it the shape of an omelet. Turn out on to a hot dish, and serve.

149.—POTATO QUENELLES WITH TOMATO SAUCE.

(*Quenelles de pommes de terre aux tomates.*)

Bake six large potatoes in the oven, cut them in halves, scoop out all the pulp and rub it through a fine wire sieve. Put the purée in a stew-pan with 4 oz. of fresh butter. Season with salt, pepper, and grated nutmeg. Cook the purée until it drops easily from the spoon. Allow it to cool, then add 3 yolks of eggs and 2 stiffly whisked whites of eggs. The purée is then shaped with a spoon into quenelles, and rolled in flour. Poach them for 10-15 minutes in boiling seasoned water or stock. Drain them on a cloth and dish them up in the form of a crown. Pour a rich tomato sauce over the quenelles and serve. The centre of the dish may, if liked, be filled with previously heated and seasoned cooked green peas or haricot beans.

150.—RUSSIAN POTATO PANCAKES.

(*Blinis de pommes de terre à la Russe.*)

" Blinis " is a dish peculiar to the Russians, and is seldom served anywhere but in Russia. This dish is, to the subjects of the Czar, the same as pancakes are

in Lent to the English people. The proper blinis should really be made with buckwheat, but it is more often made with potatoes.

Take six fine, mealy potatoes, cook them either in the oven, or by steaming. When cooked, pass them through a fine wire sieve. Put them in a saucepan with 3 oz. of wheat flour and 4 oz. of melted butter, a pinch of salt and the same of sugar. Mix well and stir 6 yolks of eggs, two table-spoonfuls of double cream, and last of all the white of six eggs, well whisked. The blinis is cooked in the oven in well buttered flat tartlet moulds. If necessary, it is coloured with a salamander. On taking the blinis out of the oven it is at once sent to table, a pot of caviare is usually served with it, also a small boat of sour cream.

151.—POTATO CHARTREUSE.

(*Chartreuse de pommes de terre.*)

To make this dish a success, it is absolutely necessary to use either new or kidney potatoes. Wash and cook one or two dozen potatoes in salted water. When done, drain and peel them, cut them into thick slices and stamp into shapes with an inch column cutter. Slice a few truffles and cut them out with the same kind of cutter. Place a charlotte mould in a pan surrounded with crushed ice, mask it with aspic, and line it with rounds of truffle and potato. Dip each round separately in liquid aspic jelly and arrange the rounds neatly along the bottom and sides of the mould, taking each colour alternately, until the whole mould is ornamented. Pour into the mould a

few spoonfuls of nearly cold aspic jelly, turning the mould round on the ice until a thick coating of jelly forms on the top of the vegetables. Cut some truffles, and the remainder of the potatoes into dice shapes ; add to these some cooked green peas, and some cooked French beans, cut in lozenge shapes, mix with a teaspoonful of capers and a few cubes of cooked new carrots. Season with pepper, salt, cayenne, a little chopped tarragon and chervil, and blend the vegetables with aspic mayonnaise. Fill the prepared mould with this and place on the ice till set. Turn out the mould on a cold dish and garnish with chopped aspic and small salad.

152.—POTATO SALAD.

(*Salade de pommes de terre.*)

Mealy potatoes are not suitable for making into a salad. Waxy kidney or new potatoes are preferable.

After having washed the potatoes, cook them in their skins in salted water. When just cooked, drain and peel them, cut them into slices all the same thickness and put in a salad bowl. Season them while warm with salt and pepper, chopped chervil, tarragon and parsley, using equal quantities of each. A little chive and a pinch of cayenne is added. Last of all, mix with oil and vinegar. The potatoes ought to be seasoned at least an hour before serving.

153.—POTATO SALAD (Another Way).

Boil the potatoes in their skins. When cold, peel them, and cut into thin slices. Put into a salad bowl, add some finely minced onion, season with salt and pepper,

and mix with French salad dressing. Line a salad bowl with lettuce leaves and range the potato salad upon it. Besprinkle with chopped parsley and serve.

154.—POTATO SALAD À LA SUISSE.

1½ lb. small firm potatoes, boiled in the skins, ¼ lb. lean bacon, ½ small onion, salt, pepper, vinegar to taste, 1 table-spoonful mayonnaise, parsley.

Peel the potatoes and slice them while hot, cut the bacon into dice and fry a nice brown in a frying pan ; drain the bacon and put it in a basin with the potatoes and the onion finely chopped. Season with salt and pepper, mix the mayonnaise sauce with about two table-spoonfuls of French wine vinegar, and pour this over the potatoes. Mingle the whole carefully, so as not to break the potato slices. Dish up in a salad bowl. Sprinkle over with chopped parsley and serve.

155.—POTATO SALAD, DUTCH STYLE.

Slice some cold boiled potatoes. Put them in a salad bowl, add some minced onion, shredded lettuce and chopped parsley. Season with salt and paprika. Cut a piece of bacon into shreds, fry it to a golden colour, add some cider vinegar and pour it while hot over the salad. Thoroughly mix the salad and range it in a bowl. Sprinkle with chopped chives and serve.

156.—POTATO SALAD À LA RUSSE.

Prepare the potatoes as in the preceding recipe, and mix with fillets of anchovy cut into dice, also red herring cut into small fillets and a table-spoonful of capers. Season with vinaigrette dressing. Dish up and serve.

157.—POTATO SALAD À LA PÉRIGORD.

Cook the potatoes and prepare them in the same way as for the preceding salads. Put in a salad bowl and mix with finely sliced or chopped truffles. Season with salt, pepper, cayenne, oil, vinegar, and also a little chopped chervil. It is best to use fresh truffles for this salad. They should be cooked for about 15 minutes in sherry or Madeira wine. The truffles and the wine in which they are cooked are added to the potatoes. After having mixed and seasoned the salad, cover it and allow to stand for an hour before serving.

158.—POTATO SALAD À LA PRUSSIENNE.

Wash two dozen potatoes and cook them in salted water (do not use mealy potatoes). When cooked, drain, and peel them, then cut them into small dice ; also cut three raw apples in dice the same size as the potatoes. Then add three or four minced gherkins, a table-spoonful of capers, the fillets of three smoked herrings, cut into lozenge shapes. Season the potatoes with salt, pepper, cayenne, oil and vinegar, and a little chopped tarragon and chervil. Then add the apples, gherkins, capers, herring fillets and a finely chopped onion. Last of all add some pickled beetroot cut in dice the same size as the potatoes. Care should be taken not to add the beetroot until just before serving, as when left long with the other ingredients it is apt to colour them. When all the ingredients are mixed and seasoned, dish up in a salad bowl, and serve.

159.—POTATO SALAD À LA RAVIGOTE.

Wash and peel a dozen new potatoes, cook them and slice or mince them and put them in an earthenware jar. Make a ravigote sauce as follows: Dilute two yolks of eggs in a basin with a teaspoonful of French mustard, a sufficient quantity of oil and vinegar to make a well mixed salad dressing. Add to it some finely chopped tarragon, and chervil, and pour over the potatoes, mix all carefully with a wooden spoon. Dish up and serve.

160.—BEEF AND POTATO SALAD.

(*Salade de bœuf et de pommes de terre.*)

Cut into thin slices or shreds some cold cooked beef. Slice thinly some cold kidney or new potatoes, using the same quantity of potatoes as meat. Season with salt, pepper, oil and vinegar, also a little chopped chervil, parsley and tarragon. If liked, a little chive may also be added. Mix all these ingredients well together, and serve in a salad bowl.

161.—POTATO SALAD À LA JAPONAISE.

The originator of this salad is "Alexander Dumas fils," who first introduced it in a play called "Francillon," when the salad became popular in Paris for it was in great demand during a whole winter.

Boil some kidney potatoes, peel and cut them into slices, mix with a third of cooked mussels and a few pieces of shredded white celery as well as some fresh truffles cut in thin slices. Season with salt and pepper, olive oil, vinegar and a little chopped tarragon. Mix carefully. Dish up in a salad bowl and serve.

162.—ANNA POTATOES.

(*Pommes de Terre, Anna.*)

Procure a cylindrical-shaped timbale mould, or, if this is not convenient to get, use an ordinary timbale mould, and brush the inside well with clarified butter. Wash and peel as many potatoes as may be required to fill the mould, cut them into slices about the thickness of a shilling piece. Range the slices neatly in the form of wreaths in layers in the mould, season each layer lightly with fine salt, and sprinkle over with oiled butter. Continue thus until the mould is full and well packed. Place the mould in a hot oven and bake from fifty to eighty minutes, according to the size and shape of the mould used. When done turn the contents of the mould on a hot dish and serve at once. It is essential that the potatoes should be baked as soon as the mould is filled ; they are likely to go black if left standing about.

163.—POTATO À L'ARDENNAISE.

Prepare a potato purée as for croquettes, shape like small eggs, egg, crumb and fry in deep fat ; drain, scoop out the soft part of each, fill with a neatly cut salpicon of chicken, ham, parsley, moistened with suprême sauce. Egg and crumb and fry them a second time. Drain and dish up.

164.—POTATOES À LA BENGAL.

Mash half a dozen large boiled potatoes, add two table-spoonfuls of olive oil and the same quantity of Bengal chutney sauce ; mix well together and season with salt and pepper, put the mixture into a small deep dish, smooth over the top, beat up an egg, pour it over them, and bake till nicely browned and serve hot.

165.—POTATOES À LA BAYONNAISE.

Wash some well-boiled potatoes, pass them through a sieve, put them in a stew-pan with a chopped shallot blended in butter, season with salt, pepper, nutmeg and chopped parsley. Cut some Bayonne ham into very small dice (the ham should be in the proportion of one-fourth the quantity of potatoes), mix all well together. Beat up one egg to every pound of potatoes used, add enough fresh butter to give it richness, then put it into a buttered pie-dish, sprinkle over with bread-crumbs and bake until nicely browned, then serve.

166.—POTATOES À LA BIGNON.

Peel some kidney potatoes and shape them into 1½-inch rounds, stamp out the centre of each with a smaller cutter. Blanch in salted water, drain the shapes and fill them with a light chicken farce. Bake on a buttered baking sheet in a moderate oven, then dish up and serve hot with a little rich gravy poured round the potato shapes.

167.—POTATOES À LA BRABANT.

Cut raw potatoes, previously washed and peeled, into dice about an inch square. Boil in salted water, drain on a sieve. Sauté some minced shallots in olive oil. Put in the potatoes and toss until they become well blended. Season, dish up, and sprinkle with chopped parsley.

168.—POTATOES À LA BÉRNY.

Prepare a mixture composed of Duchesse potato purée, mixed with finely chopped truffle and a few finely chopped almonds Shape like small apples, egg, crumb, and

fry them in hot fat. Drain, insert a strip of almond in centre of each. Dish up and garnish with fried parsley.

169.—POTATOES À LA BRETAGNE.

Cut some boiled new potatoes in slices. Mince a small onion, a sprig of celery and a fresh mushroom. Sauté these in butter, add a little cider vinegar, then add the potatoes; season with salt and white pepper. Simmer until hot through, dish up and serve.

170.—POTATOES À LA BÂLOISE.

Slice some nicely cooked potatoes, either boiled or steamed, and put them in a stew-pan, containing a little hot butter; season with salt, pepper and nutmeg, and toss the potatoes in the butter for about 5 minutes, then dish up and serve hot.

171.—POTATOES À LA BERICHONNE.

Proceed the same as for Potatoes à la Parisienne, and add whilst frying a little finely chopped onion or shallot and parsley.

172.—POTATOES À LA BYRON.

Proceed the same as for Potatoes à la Macaire, range them in a fireproof pan, or small cocottes, pour over some cream, sprinkle with grated cheese, and a little oiled butter, and bake in a sharp oven.

173.—POTATOES À LA BORDELAISE.

Wash and peel some potatoes, cut them into thin slices, and fry lightly in deep fat; then drain, season, and finish in a sauté-pan with enough fresh butter and finely chopped fried onions to toss the potatoes.

174.—POTATOES À LA BOURGEOISE.

These are thickly sliced potatoes, blanched, drained, and stewed in a rich brown sauce, flavoured with thin slices of fried onions.

175.—POTATOES À LA BOVIN.

Cut some washed, peeled potatoes into olive shapes, blanch them, drain and cool; fry them in butter and blended shallots, add finely chopped lemon rind and seasoning, and finish in a hot oven. Dish up and sprinkle over with chopped parsley.

176.—POTATOES À LA BRABANÇONNE.

This dish is composed of mashed potatoes mixed with finely chopped and blanched shallots, parsley, and grated cheese, seasoned with pepper, salt, and nutmeg. Dress in the form of a pyramid in a deep dish; sprinkle the surface with bread-crumbs, grated cheese, and a few bits of butter; bake till brown in a hot oven.

177.—POTATOES À LA BRETONNE.

These are cold boiled potatoes, peeled, cut into squares or large dice, and fried slightly in butter, mixed with finely chopped fried onions, and chopped parsley; add enough brown sauce to moisten at the last, then dish up and serve.

178.—POTATOES EN COLLERETTE.

Wash and peel thinly some large kidney potatoes, insert the point of a spiral potato cutter (obtainable at most high-class ironmongers), and with this instrument cut the potatoes into spiral shapes. By joining the ends of each strip together, a collar is formed. Fry them in very hot fat, drain carefully, season with salt, and serve on a folded serviette on a dish.

179.—POTATOES À LA CHIFFONADE.

Cut six large cold boiled new potatoes in slices a quarter of an inch thick and the same number of cooked beetroot. Lay the slices on a clean kitchen towel. Stamp them out with a round cutter. Shred some cabbage lettuce and line with it a salad bowl or dish. Range the potatoes and beetroot alternately on this, pour over some thin ravigote sauce. Garnish with stoned olives and small gherkins cut into fan shapes, and serve.

180.—POTATOES À LA CHIPOLATA.

Pick out and wash a dozen kidney potatoes, all of the same size, cut them at both ends, then take out the centre part of each by means of a column cutter and peel them thinly. Mix one pound of sausage meat with a small peeled and finely chopped onion previously tossed in butter; add also 6 preserved mushrooms chopped finely. Stuff the potatoes with this mixture. Then arrange them in a flat sauté-pan, covering them well with clarified butter or some good dripping. Season with salt, let them cook in the oven, the lid being kept on the pan until the potatoes are tender and nicely browned. Take up the potatoes and dish them up.

This is an exceedingly tasty way of cooking potatoes. It is not only an appetising dish and at the same time an original one, but the sausage meat, in cooking, imparts to the potatoes a very savoury flavour.

181.—POTATOES À LA CHINOISE.

Proceed the same as for "Potatoes Ardennaise," and fill the egg-shaped croquettes with a salpicon of cooked beefsteak instead of chicken.

182.—POTATOES À LA CHRISTIE.

Proceed as directed in the foregoing recipe, but fill the egg-shaped croquettes with a purée composed of chicken liver tossed in butter and pounded and mixed with tomato purée and mashed potatoes, then egg and crumb and fry again.

183.—POTATOES À LA CHANCERELLE.

Wash and peel 8 to 10 large kidney potatoes, scoop out by means of a vegetable scoop as many balls as possible. Cook them gently in salted water, drain, and place in a stew-pan ; add half an ounce of butter and about a gill of béchamel sauce, shake over the fire until hot, dish up in the form of a pyramid. Sprinkle over with dissolved fish glaze, and serve.

184.—CHÂTEAU POTATOES.

Peel 12 medium-sized potatoes, cut them into quarters, round off the sharp edges, blanch in salted water, and drain. Put 2 oz. clarified butter in a sauté-pan ; when hot place in the potatoes, toss them over the fire for a few minutes, then put in the oven, and bake for twenty minutes. When finished they should be crisp and of a nice golden colour. Drain on a cloth or paper, sprinkle with a little chopped parsley and salt, dish up in a pile, and serve hot.

185.—POTATOES À LA CHÂTEAUBRIAND.

This dish is composed of peeled potatoes cut into quarters, pared to the size and shape of large olives ; parboil in salted water, drain and fry in butter, or bake in a sharp oven ; dish up and serve with a few small pieces of parsley butter *placed on top*.

186.—POTATOES À LA COLBERT.

These are cold boiled potatoes cut into squares, seasoned with pepper and salt, tossed in butter, and stewed in rich brown sauce; little fresh butter and chopped parsley are also added at the last.

187.—POTATOES À LA COMTESSE.

Slice thinly some raw potatoes, range them neatly in a well buttered timbale mould, moisten each layer with very little seasoned velouté sauce, and bake in a hot oven for about thirty minutes. Turn out on a hot dish and serve.

188.—POTATOES À LA CRAPAUDINE.

8 to 10 potatoes (large), 3 oz. butter, 4 oz. Gruyère cheese, salt, paprika pepper, panurette bread-crumbs.

Wash and peel the potatoes, cut each in half lengthwise and slice thinly (crosswise), cut the Gruyère cheese into thin slices. Butter a border mould, sprinkle the inside with panurette. Melt the remainder of the butter in a stew-pan, fill the mould with alternate layers of slices of potatoes and slices of cheese, season each layer with a tiny pinch of salt and a pinch of paprika pepper, and pour over each layer a little melted butter. Bake in a moderate oven for about thirty minutes. Unmould into a hot dish and serve hot.

189.—POTATOES À LA DAUPHINE.

Put into a medium-sized saucepan, 2 oz. butter with ½ pint of water, a little salt and a pinch of castor sugar; when boiling stir in 4 oz. of sifted flour. Stir this mixture over the fire so as to obtain a smooth, thick paste. When the paste

drops easily from the spoon or spatula, draw the saucepan off the fire. Allow the mixture to cool and then add 3 whole eggs. This is called "la pâté à choux." Add to it about half as much potato purée and mix the whole in a mortar. When the paste has become quite smooth, divide it into equal-sized pieces about the size of small eggs. Roll each ball separately in the flour and form into any shape desired, either ball or cork shapes. Fry them in hot lard, when cooked drain them well, sprinkle over with salt; and serve on a serviette with a little fried parsley.

190.—POTATOES À LA DIETRICH.

Shape some potato purée, same as for croquettes, into balls or small eggs; egg, crumb and fry them in hot fat. Drain and scoop out the soft part, then fill them with savoury semolina, seasoned with cheese and béchamel sauce. Roll in egg, then in grated cheese and bread-crumbs, and bake in a gratin dish.

191.—POTATOES À LA DIJONNAISE.

Wash, peel and boil 1½ lb. potatoes in salted water, drain them and cut them into slices. Cut 4 oz. of raw ham into very small dice. Fry them in butter for a few minutes. Add a little flour to make a roux and moisten with some good stock. Then add two teaspoonfuls of French mustard and boil up the sauce. Now add the potatoes, season to taste, re-heat, dish up and serve hot.

192.—POTATOES À LA DON PEDRO.

This dish consists of a potato purée spread in a thick layer as a covering for a beef or mutton pie. It is prepared in an

oval tin mould, similar in shape to a charlotte mould, but in which the lid goes as far down as the third part of the mould, where it is supported by a ledge formed in the metal. The meat must be well seasoned and is placed in the bottom of the mould and a little broth or stock is poured over it; the lid is then put on, which is perforated like an ordinary steamer. The potato purée is spread over the lid, it is then brushed over with melted butter. The pie is put in a moderate oven to cook for two hours. The steam escaping from the meat penetrates the potatoes, imparting to them a pleasant flavour. When the pie is cooked, the potatoes should be nicely browned on top. The pie is not turned out, but served in the mould.

193.—POTATOES À LA DEMIDOFF.

Wash and peel some potatoes, selecting them as near as possible of even size, then cut them into very thin slices and plunge them into very hot fat. Move them about constantly with a skimmer or slice and allow to cook until they become quite crisp and of a golden colour. Then take up and drain them carefully. Season with salt and pepper and serve immediately.

194.—POTATOES À LA DUCHESSE.

Two pounds of mealy potatoes, 3 yolks of eggs, 2 oz. of clarified butter, 1 tablespoonful of cream, pepper, salt, and nutmeg.

Wash, peel and boil the potatoes, drain off the water and dry them in the oven, then rub them quickly through a wire sieve. While they are warm, mix them

with the yolks of eggs, butter, and cream, season with pepper and salt, and grated nutmeg. When well mixed lay this on a floured board and divide into twelve pieces of equal size; shape each piece into a square, mark with a knife, put them on a buttered baking-sheet, egg over the surface, bake in a quick oven, dish up, and serve.

195.—POTATOES À LA DORIA.

½ lb. mashed potatoes, ½ oz. butter, 1 gill water, 2 oz. flour, 1 oz. grated cheese, 2 egg yolks, seasoning.

Put the butter with the water into a small stew-pan; when it boils, stir in the flour, and work swiftly with a spoon over the fire until the sides and bottom of the pan are left perfectly clean. Work in the grated cheese and the potatoes and let cool a little. Lastly work in the egg yolks, and season with salt, pepper, and a little grated nutmeg. Put the mixture on a floured board and make up into marble-shaped balls. Plunge them into hot fat, and fry a golden colour, drain, and serve as directed.

NOTE.—The potato balls may be used as a garnish for entrées or be served separately with grilled meat or fish.

196.—POTATOES À LA DIEPPOISE.

Take some cold boiled potatoes, cut them into slices, together with an equal quantity of slices of cold sausages; fry carefully in butter, season, and serve with a light brown sauce.

197.—POTATOES À L'ÉPICURIENNE.

Wash and peel some small new potatoes, cut them into thin slices, put them into a

sauté-pan, moisten with white stock, season with butter, salt and pepper. Cover, and place in oven and cook until done, then sprinkle over some grated Parmesan cheese and return to oven for a few minutes to melt the cheese. Dish up on a hot dish, sprinkle over with chopped parsley and serve.

198.—POTATOES À LA FLAMANDE.

These are plain boiled kidney potatoes, dished up with finely chopped onion fried in butter and chopped parsley put over the potatoes.

199.—POTATOES À LA GEORGETTE.

These are small ball or egg-shaped potato croquettes, filled with a rich savoury salpicon.

200.—HASHED POTATOES AU GRATIN.
(*Pommes hachées au gratin.*)

Cut 8 cold boiled potatoes into small squares, put them in a saucepan containing ½ gill cream, and ¼ oz. butter, previously warmed, add salt and pepper, and 1 table-spoonful grated cheese, heat up.

Butter a gratin dish, sprinkle with grated cheese, strew the potatoes on this, sprinkle well with grated cheese and bread-crumbs, place a small piece of butter here and there, and bake in a quick oven; bake a nice light brown and serve.

201.—POTATOES À LA GASTRONOME.

12 medium-sized potatoes, 2 truffles, ½ glass sherry, ⅓ pint Espagnole sauce, salt and pepper.

Wash and peel the potatoes, cut them in halves lengthwise, stamp out with a tube-cutter as many round tubes as possible, put them in a stew-pan, cover well with warm water, add a pinch of salt

and cook for about 20 minutes, taking care that the potato shapes do not boil too fast, otherwise they will break and look unsightly. When done, strain them and put in a hot dish. In the meantime, chop the truffles finely, put them in a stew-pan with the sherry, and cook for 5 minutes; then add the sauce, let it reduce slowly, season with pepper and salt if needed. Pour the sauce over the potatoes and serve.

202.—BAKED POTATOES À LA HAYE.

Wash and scrape some large new Dutch potatoes. Drain and bake them in a hot oven till nearly done. Cut off the top of each, scoop out the interior without breaking the potatoes, and fill the cavities with a mixture of butter, cream, chopped parsley, and potato purée. Replace the tops and finish the potatoes in the oven. Bake to a golden colour and serve.

203.—POTATOES À LA HANOVRIENNE.

This dish consists of peeled raw potatoes sliced, stewed in white stock just enough to cover; finish with fresh butter and chopped parsley, and serve.

204.—NEW POTATOES À LA HOLLANDAISE.

Wash, scrape, and boil about two dozen or more even-sized new potatoes; drain, dry, and put them into a vegetable dish. Melt 2 oz. of butter in a stew-pan; add a table-spoonful of béchamel sauce. Work up well; mix with one yolk of egg the juice of half a lemon; season with a little white pepper, grated nutmeg, and salt; stir a little longer over the fire, but do not let it boil. Pour over the potatoes and serve.

205.—POTATOES À LA HONGROISE.

This dish is composed of plain boiled or steamed small potatoes, dished up, seasoned with salt, pepper and paprika, and sauced over with oiled butter and a few drops of lemon juice.

206.—POTATOES À L'IMPERATRICE.

These are small walnut shapes cut out of peeled raw potatoes, parboiled, drained, mixed with sliced truffles and mushrooms, and cooked in butter until quite done.

207.—POTATOES À L'ITALIENNE.

This dish is composed of sliced raw potatoes, placed in layers in a well-buttered flat mould with alternate slices of salami sausage and a thick white sauce consisting of cream, chopped hard-boiled yolks of eggs, grated Parmesan cheese, chopped cooked ham, and finely cut fillets of anchovies, the last layer of the mould being anchovies. Bake in the mould in a hot oven and serve.

208.—POTATOES À LA JACKSON.

These are mashed potatoes finished with cream and carefully seasoned. Garnish the purée with fillets of Gorgona anchovies and serve.

209.—POTATOES À LA JOINVILLE.

Wash and peel some even-sized large kidney potatoes, pare them into the shape of large corks, cut these into half-inch rounds, out of each cut a ribbon shape. Drop the potato ribbons into a thin frying batter, and fry in hot fat to a golden brown colour. Take up, drain, season with fine salt, and dish up.

210.—POTATO KROMESKIS À LA JACKSON.

8 new potatoes, 12 preserved mushrooms, 1 large truffle, 1 gill Allemande sauce, 1 yolk of egg, ½ pint pancake batter, 2 oz. butter for frying pancakes, salt, pepper, nutmeg, frying batter, frying fat, fried parsley for garnish.

Wash and scrape or peel thinly the potatoes, and cook in salted water till tender, then strain and let cool. Make about ten small very thin pancakes with the batter and the butter above named. Cut the potatoes, mushrooms, and truffle into very small dice or mince latter coarsely. Put this in a stew-pan with the sauce and allow to heat over the fire. Season to taste and reduce; stir frequently to prevent burning. Add the egg yolk, and cook a little longer, then spread the mixture on a dish and let cool on the ice. Divide the mixture into ten portions, roll each in a pancake, cut off the ends. Dip in frying batter and fry a golden colour in plenty of hot fat, drain, and dish up on a folded napkin.

211.—POTATOES À LA JOSEPHINE.

Peel some large potatoes, cut them into lattice-work slices by means of a special cutter made for this purpose. Keep them in iced water for ½ hour, then drain on a cloth and fry in hot fat to a golden colour. Drain, besprinkle with fine salt and dish up.

212.—POTATOES À LA JULIENNE.

Wash and peel some potatoes, cut them into small shreds, similar to julienne strips; wash well, and dry on a cloth; throw them, a few at a time, into plenty of clear

boiling fat; shake the potatoes about in the fat until they are crisp and of a deep yellow colour. Drain on a cloth, sprinkle slightly with salt, and serve on a folded napkin. In order to move the potatoes well in the fat so that they may be equal in colour, it is best to use a frying basket into which the potatoes are placed for frying.

213.—POTATOES À LA LORETTE.

Prepare a purée as for Potatoes à la Dauphine, shape it into small crescents or half-moons, egg over and bake in a sharp oven.

214.—POTATOES À LA LYONNAISE.

Skin and slice thinly one large onion and toss in 2 ounces of butter until of a golden brown colour, then add some thinly sliced cold boiled potatoes. Toss all in the pan over a sharp fire until they are thoroughly heated through and nicely browned. Shape neatly against the side of the pan like an omelet. Let it take colour, then turn out on to a hot dish and serve.

215.—POTATOES À LA MAITRE D'HÔTEL.

Wash and peel small round potatoes, cut them in quarters, parboil and drain, then finish cooking them in rich velouté sauce. Season with salt, white pepper and lemon juice. Add some finely chopped parsley and serve.

216.—POTATOES À LA MACAIRE.

Take two pounds of cold potatoes (cooked in salted water), peel them and cut them into small dice or mince them rather coarsely. Chop three or four small peeled

onions very finely, heat them in an ounce of butter, add the potatoes. Season with salt and pepper, and let them brown in the frying-pan until they acquire the desired colour, sautéing them continually.

217.—POTATOES À LA MAIRE.

In this speciality of the celebrated Restaurant Maire in Paris the potatoes are treated the same as for soufflé potatoes, the only difference being that the potatoes are sliced with a fluted knife which gives each slice a special sealed appearance when fried or souffléed or puffed.

218.—POTATOES À LA MARQUISE.

Prepare a Duchesse potato purée and work in sufficient well reduced tomato pulp to give it a red tint. Put it in a forcing bag and pipe small meringue shapes on to a buttered baking tin; then bake in the oven. Dish up and serve hot.

219.—POTATOES À LA MINUTE.

Wash and peel some potatoes, cut them into slices of about a quarter of an inch in thickness, put into salted boiling water and if of good quality they will be done in a few minutes. Strain off the water, put the potatoes into a hot dish, put a few small pieces of fresh butter on top and serve immediately.

220.—POMMES DE TERRE MACHÉES.

This dish consists of potatoes cooked in beef broth, drained, and made into a purée, seasoned with salt, white pepper and a little grated nutmeg; when dished up, sprinkle over with finely chopped parsley.

221.—POTATOES À LA MIGNONETTE.

These are made like straw potatoes only cut a little coarser, fried in deep fat, drained, dished up and sprinkled over with chopped parsley.

222.—POMMES DE TERRE MÉLANGÉES.

These are coarsely sliced, parboiled potatoes, mixed with an equal quantity of sliced cooking apples, stewed with a little fresh butter, and seasoned with salt.

223.—POTATOES À LA MILANAISE.

This dish consists of raw potatoes cut into dice, parboiled, drained, and seasoned, after which they are stewed in white sauce with square or dice-cut slices of cooked ham and grated Parmesan cheese. Thicken with yolks of eggs, and place on a dish to cool. Shape into small croquettes, then egg, crumb them, and fry in hot fat, drain, season with salt, and serve.

224.—POTATOES À LA MONCELET.

These are sautéed potatoes, *i.e.*, thinly sliced kidney potatoes tossed in butter, mixed with thinly cut strips of truffle and mushrooms. When dished up, pour a little hot gravy round the base of the dish.

225.—POTATOES À LA MONT-DORE.

These are mashed potatoes enriched with cream and mixed with grated cheese and the usual seasoning. The purée is then put into buttered shells, after which they are baked in a sharp oven.

226.—POTATO TARTLETS À LA MOUSSELINE.

Make a rich but light potato purée, adding enough cream and a little white of egg to ensure lightness. Fill this into tartlet crusts, besprinkle with oiled butter, and bake in a quick oven.

227.—POTATO TIMBALE À LA MIRETTE.

12 kidney potatoes, 2 oz. butter, 2 truffles, ½ table-spoonful meat glaze, 1 oz. grated Parmesan cheese.

Wash and peel the potatoes, cut them into even-sized dice, and drain on a sieve or on a cloth. Melt one ounce and a half of butter in a sauté-pan. When hot put in the potatoes and cook them to a nice golden colour, either over a quick fire or in a fairly hot oven. Great care must be taken not to mash them up while they are being cooked. Cut the truffles into shreds, and mix them with the potatoes. Season to taste, and moisten with meat glaze, previously mixed with a little stock. Fill the mixture into a plain charlotte mould (well buttered), sprinkle the cheese between the layers. Pour the remainder of butter (liquefied) over the potatoes, etc., and bake in a quick oven for ten minutes. Unmould, and serve very hot.

228.—POTATO CROQUETTES À LA MONACO.

Wash and peel about 2 lb. of potatoes, cook them in the ordinary way, drain and dry well, and rub through a sieve. Mix with two yolks of eggs a table-spoonful of cream, stir over the fire until set, season with pepper and a little grated nutmeg, and allow to cool. Chop coarsely ¼ lb. cooked ox tongue, the same quantity of cooked game, also 3 mushrooms ; mix all in a stew-pan with 2 table-spoonfuls of Espagnole sauce. Roll out the mashed potatoes about a quarter of an inch thick, cut into square pieces, place a small quantity of the prepared salpicon in the centre, fold and roll to give it the shape of a cork,

taking care to close up both ends. Dip in beaten egg, crumb in freshly made bread-crumbs, and fry in hot fat to a golden brown colour. Drain, dish up, garnish with parsley, and serve.

229.—POTATOES À LA NANTAISE.

These are mashed potatoes, dished up in dome shape, masked with suprême sauce, sprinkled over with bread-crumbs and oiled butter, and browned in a sharp oven.

230.—POTATOES À LA NAVARRAISE.

This dish consists of peeled potatoes cut into half-inch squares, fried in sweet oil, drained, seasoned with salt, and served on a folded napkin.

231.—POTATOES À LA NOISETTE.

Wash and peel some potatoes, cut them into rather large dice or cube shapes, parboil them in salted water, and fry them to nut-brown colour in butter. Drain them carefully and dish up.

232.—POTATO SALAD À L'ORIENTALE.

Prepare a potato salad, mixing with it slices of ripe tomatoes, sweet pepper or chillis and gambos. Season with mayonnaise or French dressing.

233.—POTATOES À LA PORTUGAISE.

Select about two dozen new potatoes of even size, wash and scrape them. Chop up finely two large onions and fry them in a stew-pan with an ounce of butter; then add three sliced tomatoes, a little thyme and bay-leaf, three cloves, salt and pepper, paprika or cayenne. Allow the onions and

tomatoes to cook for 20 minutes, then pass them through a fine sieve. Put this sauce into a stew-pan with the potatoes and ½ pint of rich stock and let them simmer until the potatoes are cooked. Ten minutes before serving, thicken the sauce with a dessert-spoonful of cornflour, blended with a little fresh butter.

234.—POTATOES À LA POULETTE.

Prepare a pint of béchamel sauce in the usual way and thicken it with two yolks of eggs. Add to it a pinch of grated nutmeg, a little chopped parsley, the juice of a lemon and 2 pats of fresh butter. Select 3 dozen small new potatoes, wash and boil them in their skins in salted water. Drain, peel, and put them into the prepared sauce. Let them get thoroughly hot by moving them about in a stew-pan placed over the fire. Care must be taken so that the sauce does not boil. Serve in a deep dish, and besprinkle with finely chopped parsley.

235.—POTATOES À LA POULETTE. (Another way.)

Wash and scrape or peel some new potatoes, boil them quickly in salted water, to which is added the juice of a lemon. When done, drain them and put them into a stew-pan with some butter rolled in a small quantity of flour ; moisten with milk or white stock and let simmer. Lastly add the beaten yolks of two eggs, season to taste, dish up, and serve hot.

236.—POTATOES À LA PAYSANNE.

8 cold potatoes (boiled), ½ pint béchamel sauce, ½ gill of cream, 2 oz. of butter, 1

teaspoonful chopped parsley, ½ teaspoonful chopped chives, salt, pepper, and grated nutmeg.

Cut the potatoes into squares, put them in a small stew-pan with a little water, on the fire; when hot, strain off the water; season with salt, pepper and a pinch of grated nutmeg; put in the sauce and cream, let simmer gently for about 10 minutes. Melt the butter in a frying pan; add the parsley and chives; fry a little, and mingle gently with the potatoes. Pile up on a hot dish and serve.

NOTE.—The reason why cold boiled potatoes are recommended for this dish is because fresh hot boiled potatoes are apt to go to pieces during the process of this preparation.

237.—POTATO CASSOLETTES À LA PARMENTIER.

Take 1½ lb. potatoes, peeled, boiled, and rubbed through a sieve, 1 oz. butter, 1 table-spoonful cream, 2 yolks of eggs, 1 whole egg, 1 teaspoonful chopped parsley, bread-crumbs, pepper and salt, frying fat, savoury ragoût for filling.

Heat the butter in a stew-pan, put in the potato purée, stir over the fire till thoroughly hot; add the cream, but if the potatoes are watery or very moist use less cream or omit it altogether; add the parsley, yolks of eggs, and seasoning, stir until the eggs are set to bind the purée. Allow the mixture to get cold, then make up into balls, then shape them somewhat flat, egg and crumb them, and fry them in hot fat. Cut out a bit by means of a paste cutter, lift it off, scoop out some of the soft part of the potato, fill with a

ragoût or savoury mince of fish, chicken, or game, put the lids on, dish up, set in the oven for a few seconds, and serve.

238.—POTATO TIMBALE À LA PARMENTIER.

Take ¾ lb. mashed potatoes, ½ gill cream, 3 to 4 raw potatoes, 2 oz. of butter, 2 small onions, chopped parsley, 3 tomatoes, 3 yolks of eggs, 1 gill of béchamel sauce, panurette or brown bread-crumbs, tomato sauce.

Mix the mashed potatoes with half the cream and heat up, season to taste, and add one yolk of egg. Mix well, butter a charlotte or timbale mould, sprinkle the buttered part with panurette or brown bread-crumbs, and line with the potato purée. Peel and blanch the onions, drain and cut them into slices. Slice the tomatoes, heat up the béchamel sauce, and bind with two yolks of eggs. Wash, peel, and slice the raw potatoes ; fill the lined mould with alternate layers of tomatoes, onions, and potatoes ; season each layer with salt, pepper, chopped parsley, and grated nutmeg, and moisten with a little of the prepared sauce ; the latter can be mixed with a little cream or milk if found insufficient. Cover the mould with potato purée. Bake in a moderately heated oven for about an hour. Turn out on a hot dish, pour some hot tomato sauce round the base of the dish, and serve.

239.—POTATO SALAD À LA POMPADOUR.

To a potato salad add one-fourth of small sprigs of cooked cauliflower and one-fourth of sliced cooked celeriac, and mix with the usual dressing.

240.—POTATOES À LA PONT-NEUF.

These are long thinly cut strips of potatoes fried in deep fat, drained, seasoned with salt, dished up and besprinkled with chopped parsley.

241.—POTATOES À LA PAYERNE.

Choose 10 medium-sized cold boiled potatoes, cut them into slices about a quarter of an inch thick. Put about 1½ oz. of butter into a sauté-pan ; when hot, put in the slices of potatoes, season with pepper and salt, and toss over a bright fire until of a golden colour. Dish up, sprinkle with a little chopped parsley and serve.

242.—POTATOES À LA RENTIÈRE.

Take 10 new potatoes, ¼ lb. lean bacon, 2 oz. grated cheese (Parmesan or Gruyère), 2½ oz. butter, pepper and salt.

Wash and peel the potatoes, cut them into slices and then into strips or julienne shaped pieces, wash and drain on a cloth. Cut the bacon into small shreds about an inch long, fry these a little in the butter, put in the potatoes, season with a little salt and a pinch of pepper, and toss over a quick fire for several minutes ; see that the bacon is well mixed with the potatoes. Butter a deep gratin dish (china or plated), sprinkle with grated cheese, put in a layer of potatoes, etc., sprinkle more cheese over, and continue this until the cheese and potatoes are used up ; pile up high, finish with a layer of cheese, cover with a small quantity of grated rusk or panurette. Sprinkle over some clarified butter and bake in a moderate oven for 20 minutes.

243.—POTATO GRATINÉES À LA RUSSE.

Wash and peel 2 lb. potatoes, boil them in salted water, when cooked and drained mince them up. Bone 12 Gorgona anchovies, slice two hard-boiled eggs. Butter a fireproof dish and put in a layer of potatoes, cover it with some of the anchovy fillets and slices of hard-boiled eggs. Fill the dish alternately with layers of potato and layers of anchovy and egg. See that a layer of potatoes is put last on the top; pour over enough cream to well cover the surface, sprinkle over some Panurette or bread-crumbs with oiled butter and bake in a sharp oven for 15 minutes.

244.—POTATO CROQUETTES À LA ROUENNAISE.

These are mashed potatoes, prepared the same as for croquettes, and made in size and shape of small eggs or large olives, then dipped in frying batter and fried in hot fat. Drain them and season with salt, and serve on a folded napkin.

245.—POTATOES À LA ROXELAINE.

Slice some cold potatoes and range them in a buttered fireproof dish, with a mixture of cream, yolks of egg and whisked white of egg, a layer of the latter to be spread on top. Bake in a sharp oven, and serve hot.

246.—POTATOES À LA SOUBISE.

Wash, peel and boil 2 lb. potatoes in salted water, drain them and cut them into thick slices. Then put them in layers in a well-buttered earthenware dish. Between the layers of potato spread some

onion purée which is made by boiling the onions till soft in milk and stock, and then passing them through a sieve or tammy cloth. The top layer of the potatoes is to be covered with this purée. Sprinkle a little grated Parmesan cheese over the top, and bake in a hot oven long enough to brown. Serve hot.

247.—POTATO SALAD À LA SICILIENNE.

Slice thinly some newly cooked kidney potatoes and small ripe tomatoes, peel, mix these with celery cut into fine shreds. Season the salad with mayonnaise flavoured with finely chopped tarragon.

248.—POTATOES À LA SUISSE.

Slice as thinly as possible about 8 cold potatoes of medium size. Melt 1 oz. of butter in a frying or omelet pan, put in the potatoes, season with pepper and salt. Cook over a quick fire for five minutes, toss very frequently, put them on one side of the pan so as to give it the shape of an omelet. Allow them to colour nicely, then turn out on a hot dish and serve.

249.—POTATOES WITH TOMATOES À LA SAVARIN.

Take 8 small even-sized potatoes, 4 firm tomatoes, 1 onion, 1 oz. Parmesan cheese, 2 egg yolks, ½ oz. bread-crumbs, 1 oz. butter, 1 oz. chopped ham, salt and pepper, 2 slices of toasted bread.

Peel the potatoes, cut off the ends of each, scoop out by means of a column cutter the centre of each potato, fry in hot fat a golden colour, and drain. Put the butter in a small stew-pan ; when hot put in the onion, finely chopped, cook just for

a minute over the fire, then add the Parmesan cheese, finely grated, and the bread-crumbs, stir for two minutes, remove from the fire, add the yolks of eggs and a pinch of salt and pepper. Cut the tomatoes in halves crossways, squeeze out gently a little of the juice, chop up the ham finely, sprinkle over the cut halves of tomatoes, fill the centre of the potatoes with the prepared stuffing, place one in the centre of each tomato. Brush over with a little oiled butter, stand them in a buttered baking-tin or sauté-pan, cover over with a piece of buttered paper, and bake in a hot oven for ten minutes ; dish up on rounds of freshly toasted bread, and serve.

250.—POTATOES À LA SUÉDOISE.

These are thickly sliced raw potatoes blanched in salted water, drained and stewed till done in rich meat gravy. A few thin slices of fried onion are added at the last with the usual seasoning.

251.—POMMES DE TERRE À LA TRIANON.

Wash, peel, and slice some sound mealy potatoes of a medium size, cutting each potato into six pieces ; steam them until they are just done ; cut some fresh butter into small dice, place the potatoes in a hot dish, besprinkle with coarse salt, strew small bits of butter on top and serve immediately.

252.—POTATOES À LA TURQUE.

This dish consists of potato purée prepared the same as for croquettes, made up into small half-moon shapes and filled with anchovy paste ; they are then egged, crumbed, and fried in clarified butter or oil.

253.—POTATOES À LA VALOISE.

Wash and peel some potatoes, cut them into cube-shaped pieces of even size, and fry in clarified butter. Potatoes prepared in this way are used to garnish Entrées, such as cutlets, tournedos, or escalops of veal. They should not be fried until the last moment before serving, so that they are nice and crisp.

254.—POTATOES À LA VAUDOISE.

Slice some washed and peeled potatoes, range in layers in a buttered baking-dish ; season each layer with pepper, salt, nutmeg, and grated Gruyère cheese. Sprinkle over with grated cheese, bread-crumbs, and a few drops of oiled butter, and bake in a hot oven. Serve hot in the baking-dish.

255.—POTATOES À LA VIENNOISE.

Cut some washed and peeled potatoes into fairly large dice shapes, parboil them in salted water, drain and stew them in seasoned beef broth, flavoured with onions and a clove. Dish up, sprinkle over with finely chopped chive or parsley, and serve.

256.—SWEET POTATO FRITTERS.

(*Beignets de Pommes de terre.*)

Bake or steam a dozen potatoes, remove the skin and pass them through a wire sieve. Put the potato purée in a stew-pan with 3 oz. of fresh butter. Mix the purée and butter together over the fire with a wooden spoon, then add the yolks of six eggs and 2 oz. castor sugar. Flavour with vanilla, orange-flour water, or lemon juice. Butter a baking sheet, spread the purée on it about $\frac{1}{4}$ inch in thickness, and allow

it to cool. When cold cut the purée into rounds or ovals, cut out the centre of each with a smaller cutter. Dip them first in flour, then in beaten egg and last of all in fresh bread-crumbs. Fry them crisp in hot lard to a golden colour, drain them on a sieve and sprinkle over with fine sugar and glaze the surface with hot salamander. Put a glacé cherry in the centre of each fritter, dish up and serve.

257.—SWEET POTATO BEIGNETS EN SURPRISE.

Boil or steam 8 large potatoes. Peel and cut them into ¼-inch thick slices. Mealy potatoes should not be chosen for this dish as they break in cooking. Cut the potato slices with a cutter the same shape as apples for fritters. Put them on a dish and let stand for an hour covered with some rum, sugar and finely chopped lemon rind. Dip the slices in frying batter and fry them in hot fat to a golden colour, then drain on a baking sheet, then sprinkle with castor sugar and glaze with a hot salamander. Dish up and serve hot.

258.—SWEET POTATO SOUFFLÉ À LA PARMENTIER.

6 large mealy potatoes, 4 oz. castor sugar, 1 oz. butter, 1 gill cream, the thin rind of ½ a lemon finely chopped, 4 eggs.

Wash and dry the potatoes, bake them in a hot oven until quite cooked, burst the skins, take out the floury portions and rub through a sieve; put the potato purée in a basin and add the sugar, butter, and the cream. Mix thoroughly, stir in one by one the yolks of the eggs, then whisk the whites to a stiff froth. Mingle this and the lemon

rind with the mixture, pour it into a well buttered soufflé tin or plain pudding mould and bake in a fairly hot oven from 30-40 minutes. Unmould on to a hot dish and serve with a hot fruit syrup.

259.—SWEET POTATO CAKE, FRENCH STYLE

(*Gâteau de Pommes de terre.*)

Peel and cook 8 or 10 mealy potatoes, either by boiling, steaming or baking them in the oven. Then pass them through a wire sieve and put them in a basin with 3 oz. of butter melted, a little cream and 2 oz. of castor sugar; flavour with either vanilla, orange or lemon. Add three whole eggs, and the white well whisked. Butter a charlotte mould, line it with bread-crumbs, then pour in the mixture. Put the mould in a moderate oven and bake for three-quarters of an hour. When the cake is cooked, dish it up and serve with a purée of fruit or a sweet sauce.

260.—SWEET POTATO PUDDING.

Take ½ lb. mashed potatoes, ½ lb. cooking apples minced finely, ¼ lb. moist sugar, two eggs, and a little finely chopped lemon rind. Beat the eggs well before adding to the other ingredients, fill up a well buttered pudding mould or pie-dish and bake in quick oven for half an hour. If a pie-dish is used edge it with good short crust or flakey paste, and bake with the pudding.

261.—POTATO PUDDING (Another way).

To a pound of mashed potatoes add while still hot, 3 oz. of fresh butter, 2 oz. of castor sugar, the grated rind and juice of

half a lemon, and a little cream. Mix all well together and work in 3 yolks of eggs. Butter a pie-dish, put in the above preparation and bake it for 30 minutes in a moderately hot oven.

NOTE.—If liked, a little brandy or Madeira may be substituted for the lemon juice; or 2 oz. of currants may be added to the mixture, which can be boiled in a basin if preferred and served with wine sauce; or if desired baked, the edge of the dish can be lined with puff paste before baking.

262.—CARAMEL POTATO PUDDING.

(*Pouding de Pommes de terre au Caramel.*)

Prepare a purée the same as for potato cake, but instead of buttering and crumbing the mould coat it with caramel, *i.e.*, sugar boiled to a dark amber colour. The mould is turned round so as to well coat the sides evenly. When the caramel is cold, pour in the purée. Steam the pudding in a "bain-marie" for an hour, taking care to keep the stew-pan covered. As soon as the pudding is cooked, turn it out on to a deep dish and serve hot or cold.

263.—POTATO CAKE.

(*Gâteau de Pommes de terre.*)

6 large mealy potatoes, 1 oz. ground rice, 2 oz. sweet almonds, 3 oz. castor sugar, 1 teaspoonful grated lemon rind, 4 eggs, a little butter, ½ oz. candied peel.

Wash and dry the potatoes, bake them in the oven, break them and scoop out the mealy part with a spoon. Rub this through a sieve, weigh it and mix with the ground rice. Blanch and peel the almonds, pound or chop them very finely.

Put them in a basin with the sugar, and work up with the egg yolks, one at the time. Chop the peel, or cut into very thin shreds, add it together with the lemon rind, then work in the potato mixture. Beat up the mixture well, lastly add the whites of eggs beaten to a firm froth. Have ready a well buttered cake tin, pour in the mixture and bake in a moderately heated oven from 35-40 minutes. When done, turn out on a sieve and let cool, dust with fine castor or icing sugar mixed with a little powdered cinnamon, and serve.

264.—AMERICAN POTATO CAKE.

Cut some large-sized cold boiled potatoes into fairly thin slices. Dip each slice carefully into melted butter, then in beaten egg. Range the slices of potato into a buttere cake or other flat round tin, and bake for about 30 minutes in a fairly hot oven. Turn out on to a hot dish and dredge over lightly with castor sugar. It is well to remember that only very little sugar is needed to flavour potatoes cooked in this style.

265.—POTATO BRIOCHE CAKE.

(*Gâteau brioche de Pommes de terre.*)

Prepare the purée as in the preceding recipe and bake the cake in the oven, when done cut off the top and keep by. Scoop out a portion of the cake with a spoon and fill the cavity with well reduced apple marmalade, some apricot jam being mixed with it. Replace the top of the cake, dredge with sugar and send to table.

266.—POTATO JELLY.

Mix in a basin about 6 oz. of potato flour with 2 oz. of castor sugar, then pour on about 1½ pints of boiling water keeping it well stirred all the time; flavour with sherry or brandy, vanilla or lemon essence. Boil whilst stirring for about 10 minutes, then strain and pour into a wetted mould and let set in a cool place.

267.—POTATO BLANCMANGE.

Proceed the same as for potato jelly, using milk instead of water, and while it is yet hot add sufficient pounded sweet almonds to flavour; in pounding add a small quantity of orange-flower water to prevent the almonds from oiling. Mix well and pour into a wetted mould. Turn out when set on to a dish and serve.

NOTE.—A glass of brandy, sherry, or noyeau may be added if liked.

268.—POTATO CHEESECAKES.

Take 1 lb. mashed potatoes, 4 oz. castor sugar, 2 oz. butter, 3 oz. currants, 1 oz. candied peel, 2 eggs essence.

Mix the potatoes with the currants, sugar, candied peel (finely chopped), the beaten eggs, and butter; stir all together until well mixed, and flavour with a few drops of lemon or vanilla essence. Line some patty tins with short crust paste, drop a teaspoonful of the mixture in each. Bake in hot oven about 15 minutes.

269.—POTATO PASTRY.

(*Jam Tartlets.*)

¼ lb. flour, ¼ lb. cooked potatoes (mealy), 3 oz. dripping, ½ teaspoonful baking powder, jam.

Mix the flour with the baking powder, rub in the dripping lightly, mash the potatoes with a fork, or put them through a wire sieve. Mix them with the other ingredients, and add sufficient water to make a fairly stiff paste. Roll out the paste on a floured board, line some buttered patty pans with it, put a teaspoonful of apricot jam or preserved fruit in each tartlet, and bake in a fairly hot oven.

270.—POTATO TARTLETS À LA FRANGIPANE.

Wash, peel and steam 2 lb. of large mealy potatoes ; pound them in a mortar ; when smooth add 3 eggs, 1 oz. of fresh butter, half a grated lemon rind, 1 teaspoonful of castor sugar and three crushed macaroons and mix well together. Bake in small buttered patty-pans. Turn out, dish up, dredge with castor sugar, and serve hot or cold.

271.—POTATO GALETTES.

Prepare a mixture the same way as for Potato Cake, but see that the purée is kept more firm, omitting the cream ; and spread in rounds on a buttered baking sheet. The rounds must all be of the same thickness. Brush over with the yolk of an egg, mixed with melted butter, then with the point of a knife or the prongs of a fork mark neat impressions on each. Bake in a hot oven and when nicely browned, sprinkle over with icing sugar and glaze with a hot salamander.

272.—POTATO MATCHES.
(*Pommes de terre en allumettes.*)

Wash and peel some large potatoes, and slice them lengthwise and cut each slice

into little strips the width and length of an ordinary match. Roll them in flour and fry in hot clarified butter or lard. When fried, drain and sprinkle over with vanilla sugar. In order to quite complete the illusion the ends of the potato matches are dipped in chocolate fondant. Dish them up, done up in small bundles.

273.—POTATO BISCUITS.

Wash, peel and steam 6 fair-sized potatoes ; mash them and pound them in a mortar, and moisten with a raw egg yolk ; when perfectly smooth, add 2 oz. of castor sugar, beat the whites of 2 eggs to a froth, mix it with the potato paste and flavour with a dessert-spoonful of orange-flower water. When well mixed, place small portions of the preparation formed either round or oblong on a buttered baking-tin. Bake in a moderately heated oven to a golden colour.

274.—POTATO BRIOCHES.

(*Petits brioches de Pommes de terre.*)

Make a potato purée the same as directed for Potato Biscuits, but adding a little more butter to it. Butter 24 small patty-pans, roll out three parts of the paste on a floured board and shape into small balls ; put one in each patty-pan, shape the rest of the purée into much smaller balls, which are used to form the tops of the " Brioches." Brush over with beaten egg mixed with melted butter. Bake them in a moderate oven to a golden brown colour. These brioches are excellent served with roast saddle of mutton or braised beef.

275.—POTATO BISCOTTES.

Prepare a rich potato purée, add to it a handful of grated Parmesan and Gruyère cheese and shape into small rolls. Place them on a buttered baking sheet ; sprinkle over the surface of each some grated cheese and a little cayenne or krona pepper, and bake in a sharp oven for about 15 minutes. Dish up and serve hot.

276.—POTATO CHOUX-PASTE.

1 oz. of butter, 1 gill of water, 1 oz. potato flour and 1½ oz. Vienna flour, 1 egg, salt, pepper and cayenne.

Sift the flour, put the water in a stew-pan, add a pinch of salt, pepper and very little cayenne and the butter. Allow it to boil, add the flour, stir vigorously with a wooden spoon over the fire until the paste is perfectly smooth and leaves the sides and bottom of the stew-pan clean. Allow it to cool a little, add the egg, mix well and stir for a few minutes, use as required.

277.—PICKLED POTATOES.

Wash and peel some very small early potatoes, cut them into long thin slices, and wash them several times in cold water ; drain them on a cloth, and then sprinkle them with fine salt and let them remain for half an hour. Next rub them dry in the cloth, and put them into a cold pickle of spiced vinegar to which a clove of garlic (bruised) or a sliced shallot has been added. If well done, and the potatoes are of the proper kind, this pickle is beautifully crisp. Chopped fresh mushrooms may, if liked, be added to the vinegar, or if a few slices of boiled beetroot are added it will give it a fine red colour.

278.—POTATO FLOUR.

(*Fécule de Pommes de terre.*)

Carefully wash and peel some good mealy potatoes, grate them into some cold water and throw all into a fine hair sieve placed over a large basin. Shake the sieve about so as to wash the flour from the potato pulp ; let it settle at the bottom of the water, and if the latter should not look quite clean gently pour it off and add fresh. When a firm cake of flour is formed at the bottom pour off the water and let the fécule dry until it has the appearance of arrowroot.

279.—POTATO HOP YEAST.

Boil a handful of loose hops in two quarts of water for half an hour. Strain and reheat the liquor. Peel eight large potatoes and grate them into a basin or pan. Pour over them the boiling hop water, add a table-spoonful of salt and one of moist sugar and let stand until lukewarm. Now add one-half of a compressed yeast cake dissolved in warm water, or one dry yeast cake soaked and mashed. Let stand in a warm place until light, stirring it several times, then put away in jars and use as required.

280.—POTATO YEAST.

Peel one dozen large potatoes, wash and boil until soft in slightly salted water. Mix together one pint of sifted flour and a half-pint each of salt and moist sugar ; add sufficient cold water to make a thin batter. Stir in gradually boiling water. When thickened, boil and stir until clear. Rub the potatoes through a sieve, gradually mixing the starch with them Dilute

with the potato water, then strain into a two-gallon jar and fill up to within three inches of the top with boiling water, stirring well. Let stand until lukewarm, then add four dry yeast cakes, which have been soaked in warm water and mashed smooth. Let stand in a warm place for twenty-four hours, stirring it several times. Then cover and keep in a cool place.

281.—POTATO YEAST (Another way).

Mix in a large bowl ½ a cupful of sifted flour, one table-spoonful of salt, and two table-spoonfuls of castor sugar. Have on hand plenty of fresh boiling water. Wash, peel and grate into the bowl three large potatoes, and stir as quickly as possible. Mix this with the flour and gradually add one pint of boiling water; stir and beat until the mixture is smooth. Add more water to give it the consistence of a thin batter. Strain and set aside until lukewarm. Add one dissolved yeast cake, stir well, cover and let stand. As it begins to foam stir down three times. When foamy put into crocks or jars, cover closely and keep in a cold place.

282.—POTATO BREAD.

There are many ways in which potato bread may be made, the most generally practised being to add hot mashed potatoes with wheatflour; but potato bread proper is prepared by making use of potato meal and mashed potatoes only, adding one-fifth the quantity of water, with the necessary yeast and salt, the same as is used for ordinary bread. This composition also makes excellent crumpets. A little butter or good leaf lard introduced,

and milk used instead of water, is a material improvement to potato bread.

283.—POTATO CHEESE.

1 portion of curdled milk to 2 parts of potatoes (which must have been boiled in their jackets until mealy). Cool, skin, and beat to a pulp, add milk and mix well with the hand. Salt well and let stand for 3 days. Work well again and drain. When tolerably dry it should be potted like butter and eaten in two weeks.

284.—POTATO SAUCE.

Mash one large steamed potato whilst hot, season with salt, chopped lemon rind, and white pepper; mix with it some melted butter, the yolk of an egg, and ½ pint of boiling milk, and cook for 10 minutes. Gravy instead of milk may be used when a white sauce is not wanted, and potato flour only may be employed when easily procurable. Any particular flavour may be imparted to this sauce according to taste, such as chopped herbs, olives, pickles, etc.

284a.—PLAIN BOILED POTATOES.

(Mr. Buckmaster's Recipe.)

Select the potatoes as near as possible of the same size, wash and scrub them, but never use a knife. Rinse them in cold water and pack them lightly in a saucepan with sufficient cold water to cover them. When the water boils add a teaspoonful of salt for each quart of water used. Simmer till the potatoes are nearly done and for two or three minutes boil quickly. Try when they are tender with a small skewer (not a fork), pour away

the water, lift the lid off the saucepan to allow the steam to escape. Place and let them dry by the side of the fire. Peel and send quickly to the table. The Irish put the potatoes into cold water, when the water comes to the boil it is poured away and the cooking commenced again with cold water.

SWEET POTATOES.

Sweet potatoes (Convolvulus Batatus), are as yet but little known in this country and consequently the various ways in which they can be cooked are still less known. This vegetable is a native of the West Indies and other tropical countries, where it forms a popular and much appreciated article of food.

Being the first vegetable named "Potato" introduced into this country and alluded to by Shakespeare in the "Merry Wives of Windsor," this work would hardly be complete without having a few recipes to show how sweet potatoes can be cooked.

285.—BOILED SWEET POTATOES.

Wash the potatoes and boil them in their jackets in water, the time needed for boiling depends on the size—the treatment being the same as ordinary potatoes. When cooked, drain the potatoes, peel them, and dish up.

286.—STEWED SWEET POTATOES.

Wash, peel and slice rather thickly 2 lb. of sweet potatoes. Prepare a white

sauce (béchamel or cream sauce), sweeten same to taste with cane sugar ; put in the sliced potatoes and cook till tender in an earthenware pan. Shake or stir occasionally to prevent burning. Before serving, add a little fresh butter.

287.—BAKED SWEET POTATO MOULD.

Wash, peel and cook the potatoes in water. When done, drain and rub through a sieve or mash them till smooth. Fry to a golden brown a small finely minced onion in 1 oz. of butter ; to this add 2 lb. of potato mash, also enough milk or cream to moisten. Season and press the purée into a buttered plain mould, turn the shape out on to a dish, and bake till brown in the oven.

288.—BROILED SWEET POTATOES.

Wash, peel and slice the potatoes, blanch the slices, which should be cut rather thick, in salted water, then drain them and broil them in butter in a sauté-pan over a quick fire to a nice brown.

289.—ROAST SWEET POTATOES.

Cook the potatoes, previously washed and peeled, in a roasting pan or Dutch oven, in a sharp oven, or in front of the fire to a golden brown, basting them freely with dripping or butter.

290.—FRIED SWEET POTATOES.

Cut some cold boiled potatoes into slices, put them into a frying basket and plunge into very hot fat (lard and beef fat), and fry till crisp. Take up, drain and season them with fine salt and serve.

291.—GLAZED SWEET POTATOES.

Select rather small potatoes, wash and peel them, cut each in half and cook till nearly done in salted water, then drain and finish cooking in a pan containing 2 oz. of cane sugar. Glaze them thus in a hot oven, then dish up, and serve.

292.—SWEET POTATO CAKE.

Wash 1 lb. of sweet potatoes, boil till tender, add to it 1 oz. of oiled butter, 2 beaten eggs, also a pinch of salt. Mix well and make up into small flat cakes. Egg and crumb them and fry in deep fat or lard. Drain the cakes to free them from fat and besprinkle freely with fine castor sugar mixed with ground cinnamon. Dish up and serve hot.

293.—ESCALOPED SWEET POTATOES.

Slice thinly 2 lb. of sweet potatoes, previously boiled. Butter a pie dish or other baking dish, range the potato slices in this, covering each layer with well seasoned white sauce. Cover the surface with oiled butter and bread-crumbs, then bake in the oven for about 20 minutes.

294.—SWEET POTATO RISSOLES.

Proceed the same as for potato cakes (No. 292). Stamp out into rounds some thinly rolled-out short crust paste, put about a table-spoonful of potato purée in the centre of each round of paste, wet the edges, fold over and press edges together, then fry in hot fat to a golden colour.

295.—SWEET POTATO PIE.

Work 3 beaten eggs into 2 lb. of finely mashed sweet potatoes, add to it 2 oz. of

oiled butter, 2 oz. of castor sugar, ½ teaspoonful of mixed spice, 1 teaspoonful of ground cinnamon, and the finely grated rind of half a lemon. When well mixed, stir in ½ gill of cream and pour into a well buttered pie-dish. Bake for about 20 minutes in a fairly hot oven and serve hot.

296.—SWEET POTATO PUDDING.

Work 4 yolks of eggs and 3 oz. of castor sugar to a cream, and add to it gradually 1 lb. of mashed sweet potatoes, also 1 teaspoonful ground cinnamon, 1 teaspoonful of vanilla essence and 1 teaspoonful of carbonate of soda dissolved in a little milk. Whisk the whites of 3 eggs to a stiff froth and mix this carefully with the above, adding at the same time 2 crushed macaroons or 1 oz. of chopped almonds. Fill into a buttered plain mould, bake for 30 minutes in a moderate oven, turn out carefully, serve hot with vanilla custard or fruit syrup.

297.—SWEET POTATO RICE.

This dish is produced by pressing freshly boiled sweet potatoes through a colander on to a hot vegetable dish. The potato grains thus produced resemble rice in appearance, and will be found acceptable served with roast or stewed meat.

298.—SWEET POTATO BREAD.

Make a batter with ½ lb. of flour, ¼ lb. of corn meal, 1 pint of milk, a pinch of salt and 1 dessert-spoonful of baking powder, and into this work 1 lb. of mashed sweet potatoes. Knead quickly and put into a greased baking tin. Bake in a moderate oven for 30 or 40 minutes.

299.—DRIED SWEET POTATOES.

To cook these, pour over boiling water and soak them for about 12 hours. Then boil them in the usual way in their jackets. Peel them and serve with a little fresh butter placed on top.

300.—SWEET POTATO PONE.

Peel and grate two large sweet potatoes, mix with a cup of molasses, a pinch of dissolved soda, a little salt, two table-spoonfuls of best lard, dripping or butter, a table-spoonful of flour, and a little whole spice. Pour the mixture into a buttered baking pan and bake slowly till done and quite brown. Serve hot with roast meat or with milk and sugar.

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